



THE NEW CONCEPT OF FINE PERUVIAN CUISINE

Pisco Restaurant offers diverse and authentic flavors of the Peruvian gastronomic including delicious traditional dishes, novo-andinos, a variety of ceviche, anticuchos, and fusions, in a modern and contemporary atmosphere with both indoor and outdoor seating. Peruvian gastronomy is considered to be one of the finest cuisines worldwide.

"Pisco" is Peru's national beverage; its base of distilled grapes is fermented in clay jars, similar to Italian Grappa. The grapes were introduced to the Inca's lands in 1532 by Spanish Conquistadors, who founded the Pisco Valley (Ica-Peru), named after the Quechan word "Pishqus" referring to the seabirds in the region.

Pisco opened its doors August 4th, 2014 and is in the heart of Howard County close to Baltimore, Washington D.C., and Virginia. "Dining at Pisco allows anyone the experience of being transported to Peru." – according to our chef.

- Our food is prepared to order with the finest ingredients. Your patience is greatly appreciated.
- Ceviche is served raw or undercooked. Consumption of raw or undercooked food may increase your risk of contracting a foodborne illness.
- Maximum number of split checks is 4 per party.
- There will be a \$1 charge for all extra sauce orders.
- Orders must be placed by 9:45 pm (Sun.-Thurs.) and 10:45 pm (Fri. & Sat.)
- Happy Hour prices (3-7 pm Monday - Friday) excluding holidays. All orders must be placed by 6:50 pm.
- Please be advised that food prepared here may contain ingredients such as: milk, eggs, peanuts, tree nuts, fish and shellfish.
- Plate Sharing \$4
- No substitutions.
- 18% gratuity will be added to all parties of 6 or more.

Thank you for your cooperation.

appetizers

Anticuchos de Corazon	<i>9</i>	Papitas a la Huancaína	<i>9</i>
Traditional beef heart grilled skewers marinated in panca sauce. Served with grilled potatoes and corn-on-the-cob.		Boiled potatoes covered with huancaína sauce (aji amarillo, fresh cheese, evaporated milk, crackers).	
Anticuchos de Lomo	<i>12</i>	Choros a la Chalaca	<i>10</i>
Beef tenderloin grilled skewers served with chimichurri, mashed potatoes, Peruvian corn-on-the-cob and pisco sauce.		Mussels in shell topped with chalaquita sauce. Served with fresh lemon juice.	
Pulpo a la Parrilla	<i>15</i>	Pulpo al Olivo	<i>15</i>
Tender grilled octopus marinated with beer, aji peppers and fine herbs. Served with chimichurri and mashed potatoes.		Thin slices of octopus marinated with Peruvian herbs and an olive cream sauce.	
Conchitas a la Parmesana	<i>13</i>	Jaleita Criolla	<i>16</i>
Sea scallops in shell served in butter and covered with parmesan cheese. Baked to perfection.		Battered and crispy fried fish and seafood served with yucca and salsa criolla.	
Papa Rellena	<i>10</i>	Causa Limeña (Pollo or Atún)	<i>10</i>
Deep-fried potato, stuffed with seasoned ground beef and sofrito (onion, tomatoes, garlic, cilantro), hard-boiled eggs, raisins and black olives served with criolla sauce.		Mashed potato terrine stuffed with chicken or tuna and avocado.	
Tamalitos de Pollo o Cerdo	<i>8</i>	Trio Causa	<i>14</i>
Traditional Peruvian dish made with corn dough, wrapped in a leaf stuffed with pork or chicken, peanuts, olives, hard-boiled eggs and yellow peppers. Served with criolla sauce.		Mashed potatoes topped in aji amarillo sauce, octopus in black olive sauce, shrimp in golf sauce and chicken in white sauce.	
		Ocopa	<i>11</i>
		Huacatay sauce, peanuts and aji mirasol served over potatoes.	

salads

Add your choice of sides below.

Ensalada Novo Andina *10*

Mixed greens, toasted quinoa, cucumbers, fresh cheese, corn, diced potatoes and huacatay vinaigrette.

Ensalada Pisco *10*

Our house salad with mixed greens, diced yucca, red onions and tomatoes with passion fruit vinaigrette.

Add Chicken	<i>3</i>
Beef	<i>4</i>
Shrimp	<i>5</i>
Salmon	<i>5</i>

soups

Parihuela (Seafood) *18*

Fisherman's soup with shrimp, calamari, mussels, and Mahi Mahi in a lobster stock base.

Chupe de Camarones *16*

A delicious Peruvian shrimp bisque with rice, Peruvian corn, potatoes, Andean spices, roasted aji amarillo, and evaporated milk.

ceviches & tiraditos

Your choice of mild or spicy.

Ceviche Clasico

14

Fresh seasoned fish, marinated in Peruvian spices and cooked with lime juice. Served with sweet potatoes, Peruvian corn, and cancha.

Ceviche Thai with Fish and Shrimp

19

Gulf shrimp, fresh fish, coconut cream, coconut milk, curry, aji amarillo, mint and lychee.

Ceviche Mixto

16

A copy of the classic ceviche mixed with seafood (octopus, squid, and shrimp) served with sweet potato, Peruvian corn and cancha.



Ceviche Chalaco

15

Seasoned fish freshly marinated in Peruvian spices with rocoto cream.

Ceviche de Botijero

17

Mixed seafood ceviche in a black olive cream sauce and crispy garlic. Served with corn and sweet potatoes.

Ceviche Bachiche

17

Fresh fish, Gulf shrimp, Portugal octopus, squid, lime, bell pepper coulis, topped with shaved parmesan and evoo.

Ceviche Vegetariano

14

Marinated mushrooms, avocado, asparagus and hearts of palm served with corn and sweet potatoes.

Ceviche Amazónico

15

Fresh seasoned fish cooked with lime juice, salt, onions, cilantro and aji limo chili. Served with pieces of mango and kiwi, sweet potatoes, Peruvian corn and cancha.

Ceviche Cocktail

17

Fresh fish, shrimp, octopus, and avocados in a smoked aioli.

Ceviche Pisco Trio

21

A taste of three ceviches: clasico, botijero, and nikkei.

Ceviche Nikkei

16

Fresh fish, squid, octopus, shrimp, Ahi tuna, soy sauce, tamarind, sesame, cucumber, radish and Tobiko.

Ceviche Afrodisiaco

18

Fresh seasoned fish, octopus and shrimp, marinated with sea urchin leche de tigre and rocoto sauce, with crispy calamari rings. Served with onions, Peruvian corn and cancha.

Tiradito de Pescado

16

Peruvian sashimi dish. A white fish sliced very thin seasoned with Peruvian spices and a spicy yellow sauce, lime and cilantro.

Triologia Tiradito

18

Tiradito fusion with shrimp in cream of aji amarillo, octopus in a black olive cream and fresh fish in a white cream.



Ceviche Conchas Negras

18

An aphrodisiac – black shelled blood clams cooked in lime juice with Peruvian corn and cancha.



Hot

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entrées

Arroz con Mariscos (Peruvian Paella) 22	Chaufa Jichang 17
Classic – Spicy Peruvian rice with seafood mix (scallop, calamari, shrimp and green mussels). With a touch of garlic and white wine.	Fried rice with shrimp, calamari, mussels, char-sui pork, bean sprouts, snow peas topped with egg omelet and pan fried noodles.
Lomo Saltado 17	Seco de Costillas (seasonal) 20
The most popular Peruvian dish. A stir-fry that combines marinated strips of sirloin with onions, tomatoes and a touch of soy and vinegar reduction. Served with french fries and white rice.	Northern style braised rack of lamb in cilantro sauce with canary beans.
Tacu Tacu de Camarones 19	Pappardelle a la Huancaína con Lomo 17
Peruvian creation. Pan-fried beans and rice cake with shrimp and coral sauce.	Homemade pappardelle pasta with lomo saltado flavored with wine, garlic, tomatoes, and onions.
Tacu Tacu a lo Pobre 18	Parrillada Pisco for 2 36
Peruvian creation. Pan-fried beans and rice cake with rib eye, fried plantains and fried egg.	1/4 charbroiled chicken, grilled ribeye steak, chorizos and pork chops. Served with french fries and salad accompanied with chimichurri sauce.
Arroz con Pato (seasonal) 22	Salmon Panca (seasonal) 23
From the north of Peru – tender confit duck leg cooked with tasty rice and a base of cilantro and dark beer.	Seared salmon with anticucho sauce, passion fruit salad, grilled scallops with lobster quinotto.
Sudado de Pescado 18	Tallarín Verde con Bistec 17
Mahi Mahi poached in chicha de jora, beer, fish stock, tomatoes, yucca, onions and cilantro.	Peruvian style pesto linguini served with a grilled sirloin steak.
	Tradicional Pollo a la Brasa 12
	1/4 charbroiled chicken with one side order.

sides

French Fries	4	Chaufa	5	String Beans	4
Fried Yucca	5	Black Beans	4	Cole Slaw	4
Fried Plantains	5	Steamed Veggies	4	Side Salad	5
White Rice	4	Sweet Potato Fries	5		

desserts

Alfajor Homemade short bread cookies with sweet cream.	<i>8</i>
Arroz con Leche Homemade Peruvian rice pudding made with cinnamon stick, raisins and splashed with citrus.	<i>8</i>
Arroz Zambito Rice pudding sweetened with chancaca and flavored with coconut, raisins and anise.	<i>9</i>
Mazamorra Morada Peruvian traditional dessert made with purple corn, fruits and cinnamon.	<i>8</i>
Suspiro a la Limeña Peruvian dessert made with milk cream layers and whipped cream on the top.	<i>8</i>
Crema Volteada Delicious Peruvian black carob tree custard.	<i>10</i>
Mousse de Maracuya Passion fruit tropical mousse served with whipped cream and berries.	<i>8</i>
Helado de Lucuma Two scoops of ice cream made with a exotic fruit from Peru named Lucuma. It has an orange pulp and distinctive flavor.	<i>8</i>
Crème Brûlée de Quinoa French fusion cream dessert made with Peruvian quinoa (high protein grain).	<i>12</i>

menu de niños

Kid's Menu 12 & Under

Salchipapa	<i>6</i>
1/8 Chicken with French Fries	<i>6</i>
Chicken Tenders	<i>6</i>

beverages

Soft Drinks	<i>2.5</i>
Inca Kola	<i>2.5</i>
Chicha Morada	<i>3</i>
Fresh Brewed Ice Tea	<i>2.5</i>
Coffee	<i>3</i>
Hot Tea	<i>3</i>
Espresso	<i>3.5</i>
Cappuccino	<i>5</i>
Chocolate Milk	<i>3.5</i>
Milk	<i>3.5</i>
Saratoga Sparkling Water	<i>6</i>
Saratoga Spring Water	<i>6</i>