

appetizers

Anticuchos de Corazon 9
Traditional beef heart grilled skewers marinated in panca sauce. Served with grilled potatoes and corn-on-the-cob.

Anticuchos de Lomo 12
Beef tenderloin grilled skewers served with chimichurri, mashed potatoes, Peruvian corn-on-the-cob and pisco sauce.

Pulpo a la Parrilla 15
Tender grilled octopus marinated with beer, aji peppers and fine herbs. Served with chimichurri and mashed potatoes.

Conchitas a la Parmesana 13
Sea scallops in shell served in butter and covered with parmesan cheese. Baked to perfection.

Papa Rellena 10
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.

Tamalitos de Pollo o Cerdo 8
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.

Papitas a la Huancaína 9
Boiled potatoes covered with huancaína sauce (aji amarillo, fresh cheese, evaporated milk, crackers).

Choros a la Chalaca 10
Mussels in shell topped with chalaquita sauce. Served with fresh lemon juice.

Pulpo al Olivo 15
Thin slices of octopus marinated with Peruvian herbs and an olive cream sauce.

Jaleita Criolla 16
Battered and crispy fried fish and seafood served with yucca and salsa criolla.

Causa Limeña (Pollo or Atún) 10
Mashed potato terrine, stuffed with chicken or tuna and avocado.

Trio Causa 14
Mashed potatoes topped in aji amarillo sauce, octopus in black olive sauce, shrimp in golf sauce and chicken in white sauce.

Ocopa 11
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	3
	Beef	4
	Shrimp	5
	Salmon	5

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.

menu de niños

Kids Menu 12 & Under

Salchipapa 6

1/8 Chicken with French Fries 6

Chicken Tenders 6


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 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.

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.

 **Hot**

*Ceviche is an item that is served raw or undercooked. Consuming of raw or undercooked foods may increase your risk of contracting a food borne illness.

Did You Know Peru ...

- has around 3,000 types of potatoes
- has 55 varieties of corn and the largest kernels in the world
- encompasses 28 of the 32 types of climates in the world
- is the world's largest producer of asparagus
- was the birthplace of the tomato
- Pisco is the only spirit that does not add any water in the process of being made

COME JOIN US SATURDAY
& SUNDAY

PISCO
BRUNCH

11:00 am - 3:00 pm

entrées

Arroz con Mariscos (Peruvian Paella) 18
Classic – Spicy Peruvian rice with seafood mix (scallops, calamari, shrimp, and green mussels). With a touch of garlic and white wine.

Lomo Saltado 13
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.

Sudado de Pescado 14
Mahi Mahi poached in chicha de jora, beer, fish stock, tomatoes, yucca, onions and cilantro.

Pappardelle a la Huancaína con Lomo 13
Homemade pappardelle pasta with lomo flavored with wine, garlic, tomatoes, and onions.

Tallarín Verde con Bistec 13
Peruvian style pesto linguini served with a grilled sirloin steak.

pollo a la brasa

Peruvian Charbroiled Chicken
Served with one side of your choice.

¼ chicken – white meat	8
¼ chicken – dark meat	7
½ chicken	12
Whole Chicken	20
Whole Chicken – no sides	16

sides

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

sandwiches

Pan con Chicharrón 10
Braised pork and sweet potato sandwich with salsa criolla. Served with fried sweet potatoes.

Pan Pisco 9
Charbroiled chicken sandwich with lettuce, tomatoes and onions. Served with french fries.

Pan con Lomito 10
Sautéed beef tenderloin, tomatoes, and onions. Served with french fries.

Chori Pan 9
Grilled Kielbasa sausage with chimichurri. Served with french fries.

Triple (Vegetarian) 8
Three slices of bread made with fresh avocado, hard-boiled eggs and slices of tomatoes. Served with cole slaw.

desserts

Alfajor 8
Homemade short bread cookies with sweet cream.

Arroz con Leche 8
Homemade Peruvian rice pudding made with cinnamon stick, raisins and splashed with citrus.

Arroz Zambito 9
Rice pudding sweetened with chancaca and flavored with coconuts, raisins and anise.

Mazamorra Morada 8
Peruvian traditional dessert with purple corn, fruits and cinnamon.

Suspiro a la Limeña 8
Peruvian dessert made with milk cream layers and whipped cream on the top.

Crema Volteada 10
Delicious Peruvian black carob tree custard.

Mousse de Maracuya 8
Passion fruit tropical mousse served with whipped cream and berries.

Helado de Lucuma 8
Two scoops of ice cream made with a exotic fruit from Peru named Lucuma. It has an orange pulp and distinctive flavor.

Crème Brûlée de Quinoa 12
French fusion cream dessert made with Peruvian quinoa (high protein grain).

beverages

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

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.
- Lunch ends at 3:00 pm.
- Ceviche is served raw or undercooked. Consumption of raw or undercooked food may increase your risk of contracting a foodborne illness.
- There will be a \$1 charge for all extra sauce orders.
- Happy Hour prices (3-7 pm Monday - Friday) excluding holidays. All orders must be placed by 6:50 pm.
- Plate Sharing \$4.
- Please be advised that food prepared here may contain ingredients such as: milk, eggs, peanuts, tree nuts, fish and shellfish.
- No substitutions.
- Maximum number of split checks is 4 per party. Thank you for your cooperation.
- 18% gratuity will be added to all parties of 6 or more.