



## Summer Menu

### ARTISAN CHEESES & CHARCUTERIE

<b>testadura</b> - semi-firm goat, italy	4	<b>chorizo de soria</b> - paprika, sea salt & spices	3
<b>tetilla</b> - soft cow milk, spain	4.5	<b>leon herradura</b> - smoky spanish chorizo	3.5
<b>garrotxa</b> - hard goat, ash rind, spain	5	<b>jamon serrano</b> - 18 month cured	6
<b>gabietou</b> - cow & sheep milk blend, france	6		
<b>ombra</b> - hard sheep's milk, spain	6		

### SNACKS

<b>plantain chips</b> - serrano-cilantro salsa	4
<b>yuca chips</b> - mint mojo, huancaína	6
<b>spiced peruvian corn nuts &amp; fried chickpeas</b>	4
<b>marinated olives</b>	4
<b>pickled spring veggies</b>	4
<b>trio of all three</b>	10

### TAPAS

<b>empanadas</b> - hearts of palms, new york white cheddar, aji amarillo, grana padano	7
<b>chorizo</b> - house made pork chorizo, chimichurri, arugula	8
<b>risotto balls</b> - organic bolivian quinoa, shitake, romesco salsa, marcona almonds	8.5
<b>panini</b> - house made focaccia, tetilla, jamon serrano, heirloom tomatoes	8
<b>squash blossoms</b> - white corn, quinoa-maca puree, manchego, avocado-serrano crème	9
<b>ceviche</b> - wild australian butterfish, piquillo peppers, mixed citrus marinade, fried leeks	10

#### trio of ceviche shooters 10

ahi tuna, mango-grapefruit leche de tigre  
kumamoto oysters, passion fruit-rocoto leche de tigre  
wild australian butterfish, coconut leche de tigre

<b>tiger prawns</b> - white corn-goat cheese cremè, maseca chips	10.5
<b>peruanitos</b> - peruvian mini-burgers, encebollado, sweet potato chips	11.5
<b>anticuchos</b> - free range chicken breast skewers, aji panca, sweet onion rings	11
<b>ropa vieja del pastor</b> - slow-braised pork shoulder, guajillo-pasilla chiles, plantain chips	11.5

*PISCO uses local, sustainable & organic products whenever available  
service charge of 18% is added to parties to 6 or more*