



## MUSEO DEL PISCO

PERÚ  2012

### COCKTAILS - S/. 28

#### CÓCTELES APERITIVOS

##### CAPITÁN

Pisco, sweet vermouth and bitters.

##### ENCANTONI

Pisco, sweet vermouth, campari, aperol and bitters with a local delicacy: chocolate truffle.

##### CURACA

Pisco, jägermeister, campari, aperol, rosemary and bitters with an orange twist.

#### CÓCTELES CLÁSICOS

##### PISCO SOUR

Created in 1916 in Lima, this is the version of whisky sour by Victor Morris at the Morris bar in the historic center of Lima.

##### PISCO PASSION

Pisco is a testimony of our love to Perú; it possesses a party soul and a dancing body. Pisco is the water of life.

##### CHILCANO TRADICIONAL

The Melendez family tells us that this is a derivative of an Italian cocktail: buon giorno. Others say it is a restorative like a Peruvian soup: chilcano de pescado. Either way, there's a reason traditions become tradition...the true classic.

##### PISCO PUNCH

It was created at the Bank Exchange in San Francisco, in the late 1800's. "This drink makes the smallest mosquito face an elephant", said Pauline Jacobson. Rumored to have actual cocaine...not here.

##### PISCO TÓNIC

This cocktail is simple: subtle and strong at the same time. But thanks to the complexity of pisco, more vibrant than with other liquors.

#### CHILCANOS DEL MUSEO

Inspired by the Chilcano Clásico recipe and amended for our local ingredients.

##### ALGO CONTIGO

Strawberry macerated pisco, ginger macerated pisco, lime juice, mint, strawberries, bitters and ginger ale.

##### GENOVÉS

Basil macerated pisco, passion fruit juice, goldenberry juice, lime juice, sweet syrup bitters and ginger ale.

##### CHAMÁN

Amazon chuchuași macerated pisco, fig macerated pisco, orange macerated pisco, lime juice, bitters and ginger ale.

##### ANDINO

Andean mint macerated pisco, andean cactus seed macerated pisco, lime juice, bitter and ginger ale.

##### PICONASO

Ginger macerated pisco, aji limo (spicy) macerated pisco, lime juice, passion fruit juice, ginger syrup, mint, bitters and ginger ale.

##### MARACAHIGO

Fig macerated pisco, lime juice, passion fruit juice, ginger syrup, bitter and ginger ale.

##### PIÑALUISA

Pineapple macerated pisco, lemon grass macerated pisco, lime juice, bitter and ginger ale.

#### CÓCTELES DE AUTOR

##### AMELIA

Cactus seeds macerated pisco, malibu rum, orange juice, pineapple juice, simple syrup, passion fruit juice and prickly-pear juice.

##### LIBIA

Pisco, strawberry juice, simple syrup, lemon juice, rosemary, mango and passion fruit.

##### MARTICHA

Pisco, passion fruit juice, mango juice, lime juice and simple syrup.

##### DOÑA LUCHA

Lemon grass macerated pisco, passion fruit juice, simple syrup, apple and lemongrass.

##### MAJEÑO

Pisco, apple liquor, simple syrup, passion fruit juice and basil.

##### MOMO

Cardamom macerated pisco, golden berry juice, mandarin juice, lime juice, mandarin syrup with cardamom and bitters.

##### PISCO CARAJÓ

Pisco, baileys, kahlua, simple syrup and expresso.

##### PATRIMONIO DOSCIENTOS

Pisco Patrimonio, aperol, pineapple syrup, strawberry vinegar, juice passion fruit, strawberry, mint and lime juice.

### TÉ PITEADO - S/. 20

A local tradition that goes from family to family to cure ills. A tea with our various infused piscos, honey, lemon and clove or cinnamon. Pick me up!

#### NUESTROS MACERADOS

You can order a pisco sour, chilcano or tea with any of our various infused piscos.

- Passion Fruit
- Coca leaf
- Purple Corn
- Orange
- Fig
- Eucalyptus
- Strawberry
- Basil
- Chili pepper
- Cardamom

#### OTROS

- Wine - red/white S/22
- Artisanal Beer S/18
- Cusqueña S/12
- Still or sparkling water S/6
- Soda S/6
- Gin, Vodka, Whisky Ask!



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## PARA ACOMPAÑAR

### STARTERS, FOR TWO

#### WONTONS WITH AJÍ DE GALLINA - S/. 25

Peanut & aji pepper stewed chicken with pisco, as wontons.

#### WINGS & PISCO - S/. 30

Crispy chicken wings with bbq or spicy bbq, sweet potato sticks and a blue cheese dipping sauce.

#### CHICHARRÓN DE POLLO - S/. 28

Panko-crusted chicken breast with passion fruit chili sauce, with french fries or papitas del Museo.

#### SLIDERS DEL MUSEO - S/30

Four mini smash-burgers, ground beef with bacon, cheddar, lettuce, tomato and onion with fried potatoes. Yum!

#### ANTICUCHOS - S/. 19

Welcome to Cusco! beef heart skewers (or grilled chicken!) in our anticuchera sauce, accompanied with baby potatoes sautéed in chimichurri and homemade salsas.

#### PAPITAS DEL MUSEO - S/. 16

Twice-cooked native potatoes with a trio of Peruvian sauces.

### SHARING, FOR FOUR (or dinner for two!)

#### PIQUEO MIXTO DEL MUSEO - S/. 70

The best of Museo: wings & pisco; choice of anticucho grilled chicken or grilled beef heart; and chicharrón de pollo with our papitas del Museo.

### JUST FOR ONE

#### POLLO A LA FLORENTINA - S/. 30

Local chicken breast in béchamel sauce, accompanied by baby potatoes sautéed in Andean herbs.

#### LOMO SALTADO DEL MUSEO - S/. 36

Sauteed beef tenderloin flambe in soy and pisco, finished with malt beer, tomatoes and onions with french fries or papitas del Museo.

#### FETTUCCINI DEL MUSEO - S/. 36

Pisco-marinated chicken in a seafood cream sauce with grilled local & portobello mushrooms, wild thyme and parmesano.

#### CHICHARRÓN DE CERDO - S/. 30

Fried Peruvian pork belly with sweet potato fries and zarza criolla.

Ask for a lemonade or tea, free.

OR

For 20 soles more, choose any cocktail  
(until 6 pm).

