



**PERUVIAN
ROTISSERIE & GRILL**

**DELICIOUS.
HONEST.
PERUVIAN.**



APPETIZERS

Fried Calamari

Fresh calamari deep fried in a seasoned batter and served with a Peruvian tartar sauce. | 7.95

Tortilla Melt

12 inch flour tortilla filled with Oaxaca cheese and your choice of chicken or beef.

Served with Huancaína sauce.

Chicken: 7.89 Beef: 9.49

Tequenos

The Peruvian version of cheese sticks.

Our delicious egg-dough is filled with fresh cheese and then fried to a golden crisp.

Served with Huancaína sauce. | 4.99

Chalaca Mussels

Steamed mussels served with a lime-infused salad of onion, parsley, corn, and tomato. | 8.75



*Fried Calamari with
homemade tartar sauce*

Filled Avocado

Avocado filled with a hearty chicken salad of shredded chicken, red bell peppers, celery, onions and parsley. | *Half: 3.50 Full: 6.00*

Papa A La Huancaína

Sliced boiled potatoes covered with our classic Peruvian cheese sauce, boiled eggs, and olives. | 5.49

Antecoochow

Grilled cow heart marinated in our family recipe dressing, served with a grilled potato. | 8.99

Salchipapa

French fries served with sliced hot dog, and covered with homemade mayo, mustard, ketchup, and olive sauce. | 8.99



Popular Item



Gluten Free



Healthy Option



Spicy

SALADS

Machu Pichu (full)

Peruano beans, peas, carrots, eggs, peas and bacon served over crisp iceberg lettuce. Includes choice of dressing. | 8.79

Garden Salad (side)

Our signature house salad. Includes seasonal spring vegetables such as carrots, cucumbers and peas. Includes choice of dressing. | 3.49

Pisco Salad (full)

Red onion, corn, cheese, cucumber, avocado, and iceberg lettuce drizzled with our homemade Pisco Brandy dressing. | 8.79

ADD MEAT TO YOUR SALAD:

Pulled Chicken: + 1.30
Grilled Chicken: + 1.80
Steak: + 4.30
Shrimp: + 5.30

HUMBLE BEGINNINGS

Pisco Peruvian Cuisine began as a modest food truck in 2015. The truck, with its distinctive and delicious meals, quickly became a local favorite and outgrew its mobile home. Since expanding to a full restaurant in 2016, Pisco Peruvian has served the food-lovers of Cedar City with only the most authentic Peruvian food.



Original 2015 Logo

SOUPS

Peruvian Fast Creole

Ground beef soup simmered with diced potatoes, eggs, and spaghetti noodles. Served with a side of toasted bread. | 8.95

Shrimp Chupe

Shrimp soup made with milk, a dollop of queso blanco cheese in the middle, corn, vegetables, and a hard boiled egg | 13.95

Parihuela


Peruvian "7 seas" soup. A savory mixture of sea bass, surimi fish, crab legs, squid, shrimp, mussels, and octopus is simmered in a sweet bell pepper sauce. | 15.95

Aguadito

Cilantro chicken soup with corn and seasonal vegetables. | 8.99



Complimentary soup with purchase of entrée

 Please be aware that though we offer gluten-free options, we are not a gluten-free kitchen. Cross-contamination could occur and our restaurant is unable to guarantee that any item is completely free of allergens.

TRADITIONAL PERU

SEAFOOD

EXPERIENCE THE FLAVORS OF THE OCEAN WITH OUR EXPERTLY PREPARED AND DELICIOUSLY FLAVORED SEAFOOD DISHES.

Seafood Rice

Seafood mixture (shrimp, octopus, calamari, surimi fish and mussels mixed with rice and steamed vegetables. Served with creole onions and roasted corn nuts. | 14.95

Macho Style Fish

Grilled Tilapia fillet topped with a savory seafood mixture (shrimp, octopus, calamari, surimi fish and mussels). | 14.95

Ceviche

Raw Cod fish strips marinated in fresh lime juice, decorated with roasted corn nuts, creole onions, seasoned sweet potato, and fried plantains. | 14.95

Feeling hungry? Add our hearty mixture of octopus, calamari, surimi fish, shrimp and mussels. | +1.00



Seafood Rice pictured with roasted corn nuts

Chaofahn Rice

Fried rice sautéed with soy sauce and combined with red bell peppers, green onions, and scrambled eggs. Seafood or other meats optional. | 8.50

Add Chicken: +3.00

Add Beef: +4.00

Add Shrimp: +6.00



Ceviche with lime-marinated Cod, corn nuts, & sweet potato

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

POLLO A LA BRASA



CHICKEN SO GOOD, IT MUST BE PERUVIAN.

Our Pollo A La Brasa chicken recipe has been handed down for generations and used in dozens of rotisseries all over Peru. Marinated overnight and then roasted to perfection in our handcrafted charcoal oven, our delicious braised chicken will awaken your taste buds.

1/4 Chicken

Comes with your choice of two sides.

Dark Meat: 8.50
White Meat: 9.50

1/2 Chicken

Comes with your choice of two sides.

Dark & White: 13.00

Whole Chicken

Comes with your choice of four sides.

Dark & White: 23.95

 All rotisserie chicken is gluten free



Don't care for sides? Take a look at our chicken-only options!


1/4 chicken - Dark meat / 1/4 chicken - white meat / 1/2 chicken / Whole Chicken
3.99 4.50 7.50 13.20


SIDES

Tortilla - Corn or Flour



French Fries 


Sautéed Vegetables --mushrooms, spinach, bell peppers, & onions with Parmesan  

Peruano Beans 

Seasonal Fruit 

Fried Yucca  

Sautéed Mushrooms with garlic butter  

Fried plantains 

Garlic Rice 

Mashed Potatoes 

CHICKEN

ENJOY OUR ENTICING SELECTION OF CHICKEN DISHES:
MARINATED, SEASONED, AND COOKED TO PERFECTION.

Chicken Milaneza

Breaded chicken breast served with rice and a roasted salad of sautéed mushrooms, tomatoes, red onions, and spinach. | 10.99

Arroz Con Pollo

Seared chicken simmered in a Peruvian green sauce with bell peppers, carrots, and corn. Served with cilantro rice, creole onions, and a side of Papa a La Huancaína (potatoes and cheese sauce) | 8.99

Cream Chicken

Shredded chicken breast cooked in a creamy garlic and onion sauce and served over sliced potatoes. Includes sides of rice and a hard boiled egg. | 7.99

Pechuga de pollo

Charcoal broiled chicken breast seasoned with a light sprinkle of salt, garlic, and black pepper. Served with your choice of two sides. | 9.00

BEEF & STEAK

Parrillada Meat Platter

A shareable platter that includes 1/4 of a rotisserie chicken, steak, chicken breast fillet, grilled sausage, smoked hot dogs, gizzard, anteechoochow, and 2 sides.

*Full includes 3 sides.

Half: 21.95 Full: 36.99

Saltado

Sautéed sweet onions and juicy tomatoes served over a bed of French fries with your choice of chicken, beef, or shrimp.

Served with a side of white rice and topped with cilantro.

Chicken: 9.99 / Beef: 13.95 / Shrimp: 19.95



Poor Man Churrasco served
fried plantains and rice

Poor Man Churrasco

Thin and tender flank steak, grilled on our Peruvian grill and served with rice, French fries, and grilled plantains. | 15.99



Beef Saltado over
French Fries

PASTA

Green Spaghetti

Tenderly cooked spaghetti noodles sautéed in our homemade pesto sauce and topped with Parmesan cheese. | 7.99

Tallarín Saltado

An Asian take on our traditional Saltado dish. Sautéed noodles, onions, tomatoes, and your choice of meat (see below) are cooked in soy sauce and sesame oil. | 8.95

Rocoto Spaghetti

Spaghetti noodles simmered in a spicy Rocoto chili sauce and topped with crumbled Parmesan cheese. | 8.99

Spring Spaghetti

Seared red bell peppers, mushrooms, onions, spinach, carrots and sweet corn placed over a bed of butter sautéed noodles and Parmesan cheese | 9.95



Green Spaghetti with Parmesan

Add any of the following meats to the pasta dishes above:

Chicken: +3.00 / Beef: +4.00 / Shrimp: +6.00 / Mixed Seafood: +8.00

DESSERTS

Poor Man Churros

Caramel filled churros cut and placed around a scoop of vanilla ice cream, topped with whipped cream, caramel, chocolate, and strawberry syrups, and cinnamon crunch topping. | 4.50

Purple Corn Pudding

Peruvian purple corn simmered with pineapple and gala apples and reduced to a thick silky pudding. | 3.99

Sweet Rice Pudding

A Peruvian twist on this traditional Spanish treat. Creamy rice pudding flavored with cinnamon and cloves. | 3.99

Poor Man Churros



Sweet Rice Empanada

A rich and sweet fried empanada. Filled with our creamy rice pudding. | 2.50

*Lucuma Ice Cream

Peruvian Ice cream made with the native Lucuma fruit of Peru. | 3.99

**Available based on season*

DRINKS

CLASSIC PERUVIAN DRINKS

3.50 Each

- ★ **Chicha Morada** - Purple corn drink
- Maracuya** - Passion Fruit Juice
- ★ **Inca Kola** - Peru's soft drink of choice; a sweet citrus cream soda.
- Emoliente (winter only)** - Hot herbal tea mixed with flax seed, brown sugar, and lime juice.

FOUNTAIN DRINKS

2.00 Each

- Coke / Diet Coke
- Dr. Pepper / Diet Dr. Pepper
- Pink Lemonade
- Mountain Berry Powerade (Blue)
- Root Beer
- Unsweetened Tea



Pisco Sour



Chica Morada,
Inca Kola, & Cherry Icee

CANNED & BOTTLED DRINKS

2.50 Each

- Inca Kola
- Kola Inglasia
- Guarana Antartica
- 2 liter Inca Kola - 5.00

BEER MENU

3.2% by volume

- Budlight:** 3.50
- Shocktop:** 3.50
- Corona:** 3.50
- Stella Artois:** 3.50
- Uinta Cutthroat:** 3.50
- Dos Equis lager** 3.50
- Dos Equis dark** 3.50

4% by volume and up

- Bohemia:** 4.00
- Modela Negra:** 4.00
- Devastator:** 5.00

MIXED ALCOHOL MENU

- ★ **Pisco Sour:** 8.79
- Pisco Sour - Top Shelf:** 11.79
- Margarita Frozen:** 8.79
- Margarita Rocks:** 8.79
- Peruvian Sangria (glass):** 5.00

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PERUVIAN ROTISSERIE & GRILL