

**COCKTAIL MENU
2023**



CUSCO - PERU



In order to celebrate 10 years of the Museo del Pisco, we've created a menu which helps us reflect and refine our history of the classics, as well as those cocktails which have accompanied us on our ten years journey. Always faithful to our vision of bringing pisco to the world, we celebrate the joy of maximizing its expressive characteristics with ten new cocktails and three revisions, as we bridge our past to our potential, with our own cocktailing future based on Peru's flagship distillate.



MUSEO DEL PISCO

COCTELERÍA
CREATIVA



THE FUTURE

SUCIO / 34

Tierra Nueva uvina - white vermouth
olive brine - orange bitters

PATRIMONIO #2 / 38

Patrimonio batch #2 - Caña Alta verde (high
Andean rhum) - violette - vanilla - citrus

K'ANCHAQ / 38

Viñas de Oro quebranta - 14 Inkas (potato vodka)
white cocoa - lychee - airampo

ANDINO SWIZZLE / 36

Don Reynaldo albilla - Matacuy (herbal digestif)
banana - pineapple water - key lime

PATRIMONIO #2





REGIONALS

Each of these cocktails utilizes piscos and products which are emblematic of the region, Cusco. Don't neglect to visit our other locations to try their dedicated cocktails from Arequipa and Lima.

MORAY / 36

4 Fundos italia
corn juice
elderberry
cucumber
citrus

JORA / 38

Altos los Trinos torontel
corn brew
prickly pear
orange distillate
citrus

JORA



COCTELERÍA
DE SIEMPRE



MUSEO CLASSICS

This was an impossible task, choosing among our most representative cocktails of the past ten years. Here, now, are the most desired by our adoring, pisco admiring patrons. Each of these are made using our house quebranta pisco by La Caravedo.

ALGO CONTIGO / 30

Pisco - ginger - lime - mint
strawberries - bitters
ginger ale

CHAMÁN / 30

Pisco - Amazon chuchuasi
fig - orange - lime - bitters
ginger ale

DOÑA LUCHA / 34

Pisco - lemongrass
passion fruit - simple syrup
apple

JOSE ANTONIO / 30

Pisco - goldenberry
tumbo mandarin syrup
bitters - mint

LA SARITA / 34

Pisco - strawberry - simple
syrup - orange and passion
fruit - cranberry juice - mint
bitters

PICONASO / 32

Pisco - ginger - peruvian aji
pepper - lime - passion
fruit ginger - syrup - mint
bitters ginger ale

MARTICHA / 32

Pisco - passion fruit
mango lime - simple syrup

PISCO PASSION / 32

Pisco - orange liqueur
passion fruit

MARTICHA



COCTELERÍA
CREATIVA



REVISITED

Cocktails from the past, reinterpreted by Museo.

CARAJILLO / 30

In 1928, the Spanish soldiers in Cuba would mix the local distillate with coffee for fortitude and battle.

La Caravedo quebranta - Gran Kafa liqueur
Andean espresso

PERÚ LIBRE / 32

Also from Cuba, their “mentirita” (or little lie, as “Cuba isn’t free”), now with pisco.

La Caravedo torontel - cola - key lime

ALGARROBINA / 34

From the Jesuits based out of the North Coast of Peru, now with pisco.

La Caravedo quebranta - carob syrup
chocolate milk - lime

CARAJILLO



COCTELERÍA
CLÁSICA



CLASSICS

PISCO PUNCH / 32

Created by Duncan Nicol at San Francisco's famed Bank Exchange (a bar), at the end of the XIX century.

La Caravedo torontel - pineapple juice and syrup with molle pepper and creole lemon

SOL & SOMBRA / 34

From 1920, served fresh outside in the plaza of Lima's bull-fighting ring, Acho.

La Caravedo toronte - cherry liqueur with creole lemon - ginger ale

CAPITÁN / 30

Also from the 1920's, served to the military of Peru's altiplano near Titicaca, "for you, my captain".

Pisco - sweet vermouth - bitters

POURS AND INFUSIONS

Enjoy any of our piscos as a single pour.

We also offer many of our cocktails with variations of infused piscos, house prepared.

	STRAIGHT	INFUSED
PISCO SOUR	/ 30	+ 2
CHILCANO	/ 28	+ 2
TONIC	/ 30	+ 2
TÉ PITEADO	/ 28	+ 2
COPA / SHOT	/ 24	+ 2

INFUSIONS

Cactus fruit seed
Coca leaf
Ginger
Lima pepper

Strawberry
Purple corn
Amazonian root
Lemongrass

Andean mint
Amazonian tree bark
Fig
Orange

COCTELERÍA
SIN ALCOHOL



MOCKTAILS

FRESQUITO / 20

Passion fruit - cranberry - strawberry

SIDRA / 24

Apple - vanilla - citrus

TUNA / 20

Prickly pear - pineapple - airampo - citrus

CARAJITO / 18

Cafe - vanilla - citrus

TUNA



COCTELERÍA
CLÁSICA



EXPERIENCES

PISCO TASTING / 48

A sensorial immersion into our world of aromas, flavors and styles of pisco. As much technical, historical and cultural knowledge as you're willing to listen to.

PISCO SOUR MAKING / 46

Step behind our famous bar, with our illustrious Head of Bar, to learn how to make your very own version of Peru's famed cocktail. Yes, you may be creative, otherwise what's the point!?

EXPERIENCIA PERÚ / 140

We will delve deeper into all things Peru, with four piscos, your own Sour Making experience, plus a ceviche or other regional dish to help balance yourselves.

EXPERIENCIA MUSEO / 120

A tasting for two, with 06 modern cocktails on a voyage across our new menu. Add a tapa-tasting pairing with our cocktails for 60 soles additional! The only way to experience it all!

50% discount off the second, when two people share the same experiences!

Takeout Only: With the purchase of any of our Tastings or Experiences, receive 20% discount on any bottle purchase or Museo Merch!

MUSEO DEL PISCO

EXPERIENCIA MUSEO





MERCH

- PISCO PATRIMONIO / 150
Museo-made pisco, our very own
proprietary blend for connoisseurs.
Batch #2

- PISCO PATRIMONIO, THE BOOK / 120
by founder Adam L. Weintraub.
A photographic immersion into
Peru's flagship spirit.

- T-SHIRT / 80

- HOODIE / 120

- CAP / 60

- PIN / 25

PISCO PATRIMONIO



FOR SHARING

TEQUEÑOS / 30

Peruvian flavors wrapped in wonton pastry with guacamole.

WINGS & PISCO / 36

Pisco-flambé chicken wings in BBQ or spicy BBQ sauce with fried sweet potatoes and blue cheese dip.

CHICKEN CHICHARRÓN / 38

Chicken breast coated in panko with Andean potatoes served with "maracucoto" sauce.

ANTICUCHOS / 22

Street food style grilled beef heart skewers with Andean potatoes, smoked corn, and rocoto carretillero sauce.

MUSEO BURGERS / 36

Sliders on brioche bun with cheddar cheese, smoked bacon, caramelized onion and special sauce. Served with Andean potatoes.

TORTILLA DE PAPAS / 30



Spanish classic omelette made with Peruvian potatoes and yellow ají cream.

QUESO Y OCOPA / 32



Crisped Andean paria cheese with Arequipa-style ocopa sauce and avocado-mayo.

COMBO

MUSEO'S SAMPLER / 90

Chicken Chicharrón, Wings & Pisco, Anticuchos and native potatoes.



GLUTEN FREE



VEGANO

FOR ONE PERSON

PORK CHICHARRÓN / 40



Crispy pork belly with fried sweet potatoes, criollo sauce, and rocoto sauce.

LOMO SALTADO / 48

Smoked beef tenderloin flambéed with pisco and sautéed with vegetables and demi-glace sauce. Served with Andean fries and smoked corn rice.

FETTUCINI WITH LANGOSTINOS / 44

Shrimp sautéed in pisco and tossed with egg fettuccine in a bisque sauce.

VEGGIE BURGER / 32



Quinoa and lentil patty with tomato, avocado, hummus, and pickles. Served with Andean potatoes and extra hummus.

POLLO FLORENTINA / 38

Grilled chicken breast fillet with bechamel sauce. Served with native potatoes and fresh salad.

CEVICHE / 36

Local catch of the day marinated in lime juice. With red onion, textures of sweet potato and garlic chips.

* From Monday to Friday from 12pm to 4pm: with the purchase of any dish from "For One Person", add a mocktail for S/16 or a lemonade or passion fruit juice for S/10.

SALSAS MUSEO

CLASSIC / 3

Mayo
Ketchup
Mustard
Special sauce
Rocoto carretillero
Yellow ají sauce

PREMIUM / 6

Blue Cheese dip
Hummus
Guacamole
BBQ or spicy BBQ
Huancaína
Maracucoto
Chimichurri