

SIGNATURE COCKTAILS

AFTER OFFICE \$10



PISCO SOUR TRADICIONAL

The National Drink of Peru

Pisco, freshly squeezed lime juice, simple syrup, egg whites.

PARCHITA SOUR

Pisco, freshly squeezed lime juice, simple syrup, passion fruit syrup, egg whites.

RAINBOW MOUNTAIN

From the Peruvian Andes

Pisco, passion fruit syrup, pineapple juice, Blue Curaçao and grenadine.

PISCOJITO

Azucar!!!

Pisco, mint leaves, sugar, freshly squeezed lime juice, lime soda.

CHILCANO DE KION

FolkMedicine

Pisco, freshly squeezed lime juice, ginger syrup, ginger ale.

SANTA TERESA 1796

RUM OLD FASHIONED 12

Santa Teresa 1796 Rum, simple syrup, angostura bitters.

ESPRESSO RUMTINI 12

Santa Teresa 1796 Arabica Coffee Rum, coffee liquor espresso, simple syrup.

GASTROBAR

OTORONGO OLD FASHION

Maker's Mark bourbon, Campari and bitters.

PRETTY & PINK

Passion Fruit Rum Malibu, passoa liquor, freshly squeezed lime juice, Agave syrup, floater Pink Moscato.

ROSERITA PINK

Patron silver tequila, freshly squeezed lime juice, Agave and Pink Moscato.

GIN FROM THE GARDEN

Gin, St. Germain, freshly squeezed lime juice, Agave syrup, strawberry puree. Double Strained and served on the rocks.

PISCO LYCHEE

Pisco, freshly squeezed lime juice, lychee syrup, splash of cranberry juice.

EL ACHORI

Doña Pepa Silver tequila, Agave syrup, freshly squeezed lime juice, aji limo.

PISCO TONIC

Pisco, sliced cucumber, mint, freshly squeezed lime juice, tonic water.

THE GASTRO BAR SOUR

Four Roses Bourbon, freshly squeezed lime juice, passion fruit or pineapple, simple syrup.

PISCO MULE

Vodka, pisco, ginger syrup, freshly squeezed lime juice and ginger beer.

LADIES NIGHT

SIGNATURE COCKTAILS 9

TUESDAY ONLY

PISCO SOUR TRADICIONAL

The National Drink of Peru
Pisco, freshly squeezed lime juice,
simple syrup, egg whites.

PARCHITA SOUR

Pisco, freshly squeezed lime juice,
simple syrup, passion fruit syrup,
egg whites.

ROSERITA PINK

Inevitable
Doña Pepa Silver Tequila, freshly
squeezed lime juice, Agave and
Pink Moscato.

PISCO WOMAN'S

Passion Fruit Rum Malibu, passoa
liquor, freshly squeezed lime juice,
Agave syrup, floater Pink Moscato.

PISCOJITO

Azucar!!!
Pisco, mint leaves, sugar, freshly
squeezed lime juice, lime soda.

BY THE GLASS

Red Sangria
Red Wine
White Wine
Rose Wine

STARTERS

SELECTION 50% OFF

CROQUETAS DE AJI DE GALLINA 14

Aji de gallina, mozzarella cheese,
Parmesan Cheese, Botija olives aioli,
Kalamata olive dust, Huancaína
sauce, garlic aioli, green herbs oil.

TEQUEÑOS DE KING CRAB 16

Wrapped wontons stuffed with king
crab meat, aji Amarillo, mozzarella
cheese, dip in garlic & cilantro aioli.

ROCOTO TUNA TARTARE 23

Spicy mayo, eel sauce, tobiko, avocado
mousse, sesame seeds, scallions,
shrimp crackers.

EMPANADAS DE LOMO SALTADO 12

Deep fried peruvian style empanadas
stuffed with Pisco's Lomo Saltado,
mozzarella cheese, dip in garlic &
cilantro aioli.

HUMMUS ANDINO 14

Chickpea's purée, olive oil, aji Amarillo
paste, tahini, edamame, radish, lime
juice, wonton chips.

EL TRIO 40

Ceviche carretillero, ceviche de aji
amarillo, ceviche clasico.



For your convenience an 18% gratuity will be added to the check. Parties of 7 to 10 will have a 20% gratuity added to the check. Parties of 11 and more will have a 22% gratuity added to the check. **CONSUMER ADVISORY: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please notify us during the ordering process of any known food allergies. Specific dishes do contain nuts or use ingredients that may be manufactured in a facility that processes nuts.**

AFTER OFFICE



CROQUETAS DE AJI DE GALLINA 12

Aji de gallina, mozzarella cheese, Parmesan Cheese, Botija olives aioli, Kalamata olive dust, Huancaína sauce, garlic aioli, green herbs oil.

TEQUEÑOS DE KING CRAB 10

Wrapped wontons stuffed with king crab meat, aji Amarillo, mozzarella cheese, dip in garlic & cilantro aioli.

EMPANADAS DE LOMO SALTADO 10

Deep fried peruvian style empanadas stuffed with Pisco's Lomo Saltado, mozzarella cheese, dip in garlic & cilantro aioli.

MAKI AMAZONICO 🍷 13

Sushi rice, nori, salmon, crab salad, avocado, cream cheese topped with sweet plantains, spicy mayo, crispy wonton, eel sauce.

MAKI ACEVICHADO 🍷 (RAW) 13

Sushi Rice, nori, avocado, cream cheese, Eby Furay topped with tuna, acevichada aioli, togarashi, chalaquita, masago areare.

MAKI ANTICUCHERO ★ 13

Sushi rice, nori, Eby Furay, avocado topped with Alaskan salmon, anticuchera aioli, kataifi.

MAKI CARIBEÑO 13

Sushi rice, nori, Eby Furay, pineapple, avocado, cream cheese topped with smoked salmon, passion fruit sauce, sweet potatoes angel hair.

MAKI DE VEGETALES 12

Sushi rice, nori, cucumber, spinach, mushrooms topped with avocado, sesame seeds, eel sauce, kataifi.

CRISPY RICE 🔥 13

Crispy sushi rice topped with cream cheese, avocado mousse, smoked salmon tartare, spicy mayo, tobiko, sesame seed, eel sauce.

CEVICHE CLASICO 🍷 (RAW) 12

Catch of the day, red onions, aji limo, leche de tigre, choclo corn, canchita, cilantro, charred sweet potato.

MAKI IMPERIAL 13

Sushi rice, nori, Eby Furay, avocado, cream cheese topped with salmon tartare, crab salad, eel sauce.



CHIEF CHOICE

SPICY

GLUTEN FREE

VEGETARIAN

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