



Menu

pisco & Grill

7171 Rue Saint-hubert, Montréal, QC H2R 2N2, Canada | (514) 360-5892

Menu Péruvien



Jalea de Mariscos

Jalea de fruits de mer

CA\$30.00



Poisson frit

Crispy fried fish garnished with a lime wedge, served with a side of fluffy rice and a fresh salad of lettuce, tomatoes, and red onions.

CA\$29.00

Crevettes a la crème

Shrimp sautéed with onions in a creamy sauce.

CA\$33.00

Riz aux fruits de mer

Rice with a mix of seafood, typically including shrimp, mussels, and calamari, seasoned with Peruvian spices and a hint of chili.

CA\$30.00

Chaufa de mariscos

Riz sauté aux fruits de mer

CA\$30.00

Chupe de crevettes

Soupes avec creme de lait et crevettes

CA\$28.00

Parihuela

Soupe péruvienne aux fruits de mer

0,00 \$

Menu pisco & Grill

Papa a la huancacaina

CA\$16.00

Patates aux sauce jeune.

Anticuchos

CA\$23.00

Servi patates al grill et sauce piquant

Arroz Chaufa de pollo

CA\$23.00

Fried rice with chicken, scrambled egg, scallions, red bell peppers, and soy sauce.

Arroz chaufa de Res

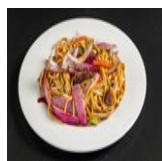
CA\$25.00

Fried rice with steak, green onions, scrambled eggs, and soy sauce.

Lomo saltado

CA\$26.00

Sautéed beef strips with onions, tomatoes, and cilantro in soy sauce, served with French fries and rice.



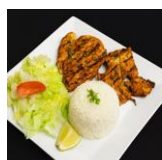
Tallarin saltado

CA\$25.00

Spaghetti sautéed with beef, onions, tomatoes, bell peppers, and soy sauce.

Bistec a lo pobre

CA\$36.00



Poitrine de poulet al Grill

CA\$26.00

Grilled chicken breast with white rice, fresh lettuce, tomato slice, and a lime wedge.

Lomo a la huancaina

CA\$26.00

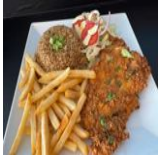
Tender beef strips sautéed with onions and tomatoes, typically served with creamy, spicy huancaina sauce made from cheese, milk, and aji amarillo (yellow chili).

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Seco de res

CA\$26.00

Servi avec haricots ,riz et viande mariné avec sauce vert



Mostrito

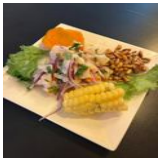
Servi avec riz, frites et poulet

CA\$27.00

Chuleta de porc al grill

CA\$27.00

Servi avec riz, salade aux sauce spéciale



Ceviche de poisson

Poisson cru avec jus d'agrumes épicé

CA\$28.00



Leche de Tigre

Jus d'agrumes épicé avec poisson cru

CA\$21.00

Postres / Desserts

Mazamorra Morada

CA\$6.00

Arroz con leche

CA\$6.00

Picarones

CA\$18.00

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Pastel 3 Leches

CA\$8.40

Vanilla sponge cake soaked in a blend of whole milk, condensed milk, and evaporated milk, topped with whipped cream.

Alfajor

CA\$4.20

Two delicate cookies filled with dulce de leche caramel and topped with powdered sugar.

Bebidas / Beverages

Chicha Morada jarra

CA\$12.00

Jarritos

CA\$4.20

Mexico's classic, refreshing soda made with real fruit flavors and a touch of fizz.

Limonada

CA\$5.25

Cool, refreshing citrus drink. Available in glass or jar.



Coca-Cola Lata / Coke Can

CA\$3.41

Classic cola beverage with a distinctive taste, offered in a can.

Inka Kola Lata / Inka Kola Can

CA\$3.41

Inka Kola Can: A popular Peruvian soft drink with a sweet, fruity flavor, often compared to lemongrass.

Inka Kola - 2 L

CA\$10.50

A sweet, fruity soda from Latin America, typically featuring a unique flavor profile reminiscent of lemongrass.

Menu pisco & Grill

Agua Perrier / Perrier Water

CA\$3.68

Imported sparkling mineral water, known for its crisp and refreshing taste.

Té

CA\$2.63

Té typically includes a variety of flavors such as regular, mint, chamomile, and lemon ginger.

Café / Coffee

CA\$2.63

Rich, aromatic blend brewed to perfection
