



Fall Menu

ARTISAN CHEESES & CHARCUTERIE

quadratto perfette- farmers sheep, italy	4	chorizo de soria- paprika, sea salt & spices	3.5
tetilla- soft cow milk, spain	4.5	leon herradura- smoky spanish chorizo	3.5
garrotxa- hard goat, ash rind, spain	5	salametto- local salami from berkeley, ca	5
manchego- semi-hard sheep, spain	5	salame nostrano- spicy salami, california	5
tartuffo- truffled sheep's milk, italy	6	jamon serrano- 18 month cured, spain	6

SNACKS

plantain chips - serrano-cilantro salsa	4
yuca fries - mint mojo	6
spiced peruvian corn nuts, fried chickpeas	4
marinated olives	4
pickled spring veggies	4
trio of all three	10

TAPAS

empanadas - hearts of palms, new york white cheddar, aji amarillo, grana padano	7
chorizo - house made pork chorizo, chimichurri, arugula	8
fish tacos - jerked red snapper, brazilian mango, serrano-tomatillo salsa	8
risotto balls - organic bolivian quinoa, shitake, romesco salsa, marcona almonds	8.5
ceviche - wild australian butterflyfish, piquillo peppers, mixed citrus marinade, fried leeks	10
trio of ceviche shooters - yellowtail, mango-grapefruit leche de tigre kumamoto oysters, passion fruit-rocoto leche de tigre wild australian butterflyfish, coconut leche de tigre	10
tiger prawns - white corn-goat cheese cremè, maseca chips	10.5
anticuchos - free range chicken breast skewers, aji panca, sweet onion rings	11
peruanitos - peruvian mini-burgers, encebollado, sweet potato chips	11.5
ropa vieja del pastor - slow-braised pork shoulder, guajillo-pasilla chiles, plantain chips	11.5

*PISCO uses local, sustainable & organic products whenever available
service charge of 18% is added to parties to 6 or more
1817 Market Street, San Francisco
www.piscosf.com*