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# Restaurante Pisco Menu

ADDRESS : EJE 3 PTE 232, ANZURES, MIGUEL HIDALGO, 11590 CIUDAD DE MÉXICO, CDMX,  
MEXICO

PHONE : +52 55 1689 1743

OPENING TIMES : 01:00 PM - 10:00 PM

## MENUS

Domicilio

Bar

Servicio en alimentos

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## Objective Review

When you open the Restaurante Pisco Menu at Eje 3 Pte 232 in the heart of Anzures, Mexico City, the first impression is how it perfectly reflects the spirit of Peruvian cuisine while adapting to a cosmopolitan audience. The menu feels like a journey across flavors, beginning with the house's signature ceviches. Freshly caught fish marinated in citrus juices with just the right punch of ají peppers brings a burst of brightness to the table. It's one of those dishes that immediately shows the care the kitchen has for quality and authenticity. As I sampled the ceviche clásico, I could taste the perfect balance of acidity and spice that makes this dish such a star. The Restaurante Pisco Menu also highlights tiraditos, another Peruvian specialty, where thinly sliced fish is dressed in a silky, spiced sauce. The delicate presentation makes it a feast for both the eyes and the palate.

Moving further through the Restaurante Pisco Menu, I was delighted to see a range of warm appetizers that pay tribute to traditional Peruvian street food while maintaining elegance. The anticuchos, skewers of tender marinated meat grilled to perfection, were irresistible. The smoky flavor, combined with the house's dipping sauces, made it one of my personal favorites. Another standout is the causa limeña, layers of creamy potato mixed with lime, chili, and stuffed with seafood or chicken. It's light but satisfying, and its vibrant colors make it one of the most visually appealing items on the menu.

What makes the Restaurante Pisco Menu even more exciting is how it balances classic Peruvian recipes with dishes adapted to a broader audience. Lomo saltado, for example, is a must-try. The wok-tossed beef with onions, tomatoes, and soy sauce over rice and fries carries both comfort and intensity. I appreciated how the restaurant

maintained the essence of the original while presenting it in a refined style. For seafood lovers, arroz con mariscos is a fantastic choice. The dish combines rice, fresh shellfish, and spices, echoing the familiar Spanish paella but with unmistakable Peruvian character. Each bite is layered with flavors that unfold beautifully.

The Restaurante Pisco Menu doesn't stop at main dishes-it also has a carefully curated bar section. The pisco sour, naturally, takes center stage. Smooth, citrusy, and topped with that iconic foamy crown, it's a cocktail that pairs perfectly with every bite of ceviche or tiradito. Beyond the pisco-based drinks, the bar menu features craft cocktails and a thoughtful selection of wines and beers, ensuring that every diner finds a perfect pairing. I particularly enjoyed trying a maracuyá pisco sour, where the tropical passion fruit added a fresh twist.

Desserts on the Restaurante Pisco Menu deserve their own praise. The suspiro limeño, a creamy caramel-like custard topped with a light meringue, ended my meal on a sweet, indulgent note. Another memorable option was picarones, Peruvian-style doughnuts made with pumpkin and sweet potato, drizzled with syrup. They brought a sense of tradition and hominess that felt like the perfect conclusion.

What stood out during my review was the thoughtful structure of the Restaurante Pisco Menu. It's designed to guide diners from refreshing starters to hearty mains and then to delightful desserts, all while keeping the experience light and engaging. Each dish showcases the richness of Peruvian flavors without overwhelming the diner. The menu feels authentic yet modern, approachable yet adventurous. Whether you come for a casual lunch, a special dinner, or just to enjoy cocktails at the bar, the Restaurante Pisco Menu ensures that there's something memorable waiting.

Dining here is not just about eating-it's about experiencing Peru through its culinary traditions. The menu's variety allows you to explore familiar and new flavors alike, and every dish is executed with precision and passion. If you're in Mexico City and curious about exploring Peruvian gastronomy, Restaurante Pisco at Eje 3 Pte 232 is the perfect place to start. The Restaurante Pisco Menu invites you to savor bold flavors, discover new favorites, and leave with the feeling that you've traveled far without leaving the city.

