

# MISHQVI

◆ peruvian cuisine ◆

## XXXX APPETIZERS XXXX

### EMPANADAS

Golden flaky pastry that encapsulates authentic Peruvian flavor. All fillings are mixed with onions, tomatoes, red bell peppers, panca pepper, yellow pepper, hardboiled eggs, golden raisins, cilantro, and parsley.

Carne/Ground beef 3.50

Pollo/Chicken 3.50

Vegetarian/Plant based meat substitute 3.50

### CAUSA

Bright yellow Peruvian peppers mixed into delicious mashed potatoes with your choice of

Chicken salad 8

Tuna salad 9

### A LA HUANCAINA

Peruvian creamy yellow pepper sauce, with milk, cheese, and a hint of spice, garnished with hardboiled eggs and olives.

Yucas fritas/Fried cassava a la Huancaína 7

Papas/Boiled potatoes a la Huancaína 8

### CHORITOS A LA CHALACA 9

Chilled succulent Zealand mussels topped with zesty salad of onions, red peppers, cilantro, aji limo, green onions, and lime Juice.

## XXXX TRADITIONAL ENTREES XXXX

### POLLO SALTADO 16

Tender chicken breast stir fried with onions, tomatoes, aromatic cilantro, soy, and oyster sauce, served with crispy house made French fries and white rice.

### LOMO SALTADO 19

Choice beef tenderloin stir fried with onions, tomatoes, aromatic cilantro, soy, and oyster sauce, served with crispy house made French fries and white rice.

### TALLARINES VERDES

Spaghetti served Peruvian Style with creamy pesto sauce. Your choice of protein  
Gluten free option + 2

Vegetarian 11

Pollo a la plancha/Grilled chicken 16

Carne asada/Grilled steak 19

Lomo al jugo/Stir-fry sirloin 19

## XXXX CHIFA XXXX

Peru has many different cultures that have shaped their culinary traditions. An important part is Chifa, a name for any foods that are a fusion of Cantonese and traditional Peruvian ingredients and cooking methods. We offer Arroz Chaufa/Stir-Fry Rice

Vegetarian 12

Pollo/Chicken 16

Carne/Beef 18

Camarones/Shrimp 18

Mariscos/Seafood 20

»»»» SEAFOOD »»»»

Peruvians living on the Pacific Coast prepare seafood in distinct styles both cooked and raw.

**\*CEVICHE**

Chilled and marinated with lime juice, Peruvian aji limo, fresh cilantro, and onion, garnished with sweet potato and Peruvian cancha (Chulpe corn roasted to a perfect addictive crunch).

Fish 14

Shrimp 16

Seafood 18

(fish, shrimp, calamari, and mussels)

**PESCADO FRITO / FRIED WHOLE 19**

Pompano Fish served whole and fried with sweet Plantains, White Rice, and fresh Chalaca made of onions, red peppers, cilantro, aji limo, green onions, and lime juice.

**ARROZ CON MARISCOS 21**

Peruvian style paella with shrimp, calamari, mussels, green peas, red peppers, garnished with fresh chalaca made of onions, red peppers, cilantro, aji limo, green onions, and lime juice.

»»»» SIDE ORDERS »»»»

Arroz blanco/White rice 3

Maduros/Sweet plantains 4

Tostones/Salty plantains 4

Papas fritas/French fries 4

»»»» KIDS MENU »»»»

**SALCHIPAPA 8**

Sliced Hot Dogs tossed with House Made French Fries topped with your choice of condiments: mayonnaise, ketchup, mustard, or cilantro sauce drizzled over it all.

**GRILLED CHICKEN 9**

Slices of Grilled Chicken Breast, served with house Made French Fries and with your side choice of Apple Sauce or a seasonal Fruit Cup.

»»»» DRINKS »»»»

Inca kola 2

Chicha morada/Purple corn juice 3

Freshly Brewed Peruvian Coffee 3

Maracuya/Passion fruit juice 3

Mango juice 3

Papaya juice 3

Pepsi Products 2

»»»» SMOOTHIES »»»»

Fresa/Strawberry 4

Maracuya/Passion fruit 4

Mango 4

Papaya 4

Lucuma 4

Guanabana 4

»»»» DESSERTS »»»»

Alfajores x 8 4

Tres leches 4

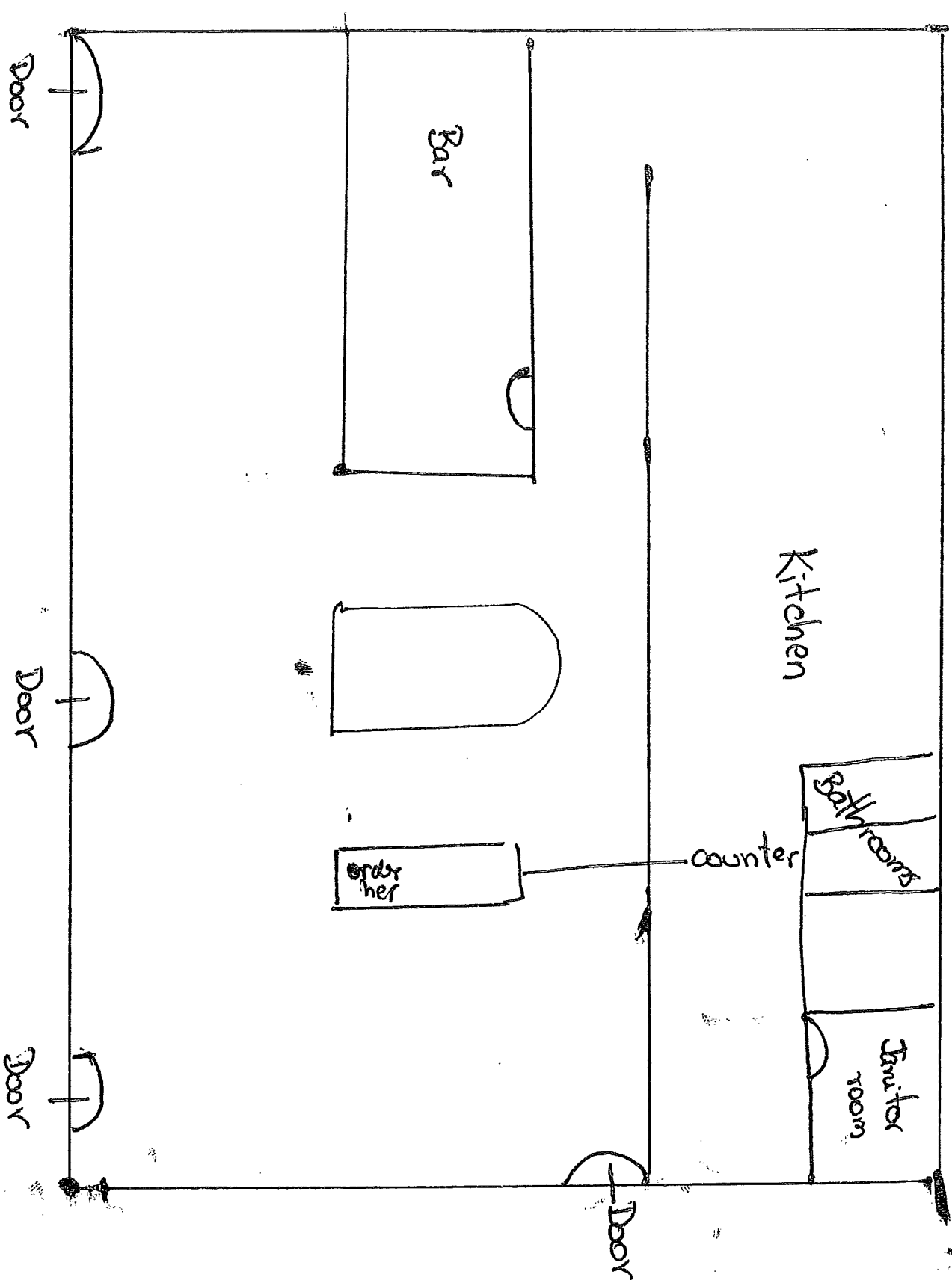
Vanilla flan 4

Torta de chocolate / Chocolate cake 5

Ask about our Seasonal Selection of Pastries and Desserts.

\*Disclaimer "Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions."

Hishqui Peruvian Cuisine



Mishqui is a company that began in 2018, as Home Baker and was established in July 2019. Cynthia García began selling alfajores to our family, friends and people recommended by them, since then through our Facebook page, and with our word of mouth advertising we have been growing increasing our customers and products, for this reason we are dedicated to the Peruvian food business with a range of dishes that vary from Sunday to Sunday from appetizers, main dishes and desserts, with the service catering, curbside pick up and wholesales with our alfajores that we currently distribute in four locations (two stores and two restaurants).

We want to expand to our own place to provide daily homemade food service such as rice with chicken, ceviche where prices will be from \$5.00 to \$25.00 pesos, with personalized attention, tasting our stews in a warm atmosphere with the best attention.

In our community there is only one restaurant and 2 Food Fruck a fusion of Peruvian food, for this reason we see the need to cover the need to fill our community with the authentic Peruvian flavor, We currently work with Facebook and Instagram and we will create our website where you can make reservations online, order and may make payments.

Our goal is to be able to obtain a loan of \$100,000 through WWBIC to move to our premises and implement it in the necessary way and with the equipment required to continue providing our talent.

### **Company Baackground**

It all started in 2011, Cynthia García cooking for our close friends in different activities between birthdays, weekends and other events, being fascinated with the result, they proposed me to cook for them in their activities and so through their references I grew. Over the years I decided to take a break for family reasons in which I decided to deviate into another branch that was health, acquiring the nursing assistant certification until entering the nursing career. Being within the first semester of the nursing program in 2017 and at the same time working as a nursing assistant in the hospital, I realized that I had a void that did not fill what I really wanted to do in the future, I was just full of a lot of stress and tiredness from so much work and study. In this way, finishing the first semester, I decided to rest one semester and continue the next one. In the process of the break, I decided to take out all my pastry implements that I had saved the day I decided to pack them to take a new direction. When I started posting my work on Facebook, my friends started writing to me and ordering me alfajores. Since then, I felt what I felt that time, I enjoyed, I loved and I discovered that this really filled my soul and made me immensely happy. After much meditation to make the right decisions, always doing things well as I characterize myself, I decided to change careers and apply to the Culinary Arts program at Madison College. I had the opportunity to do my internship in the restaurant that I most admired for being highly renowned: Tanta, owned by Peruvian chef Gastón Acurio. During this process, I settled in Chicago for 3 months to do the job, constantly commuting between Chicago and Madison in order to fulfill my hospital job. In the internship process, I received a call from a client to order the alfajores, on one of the

trips to Madison I prepared them for her. When he came to pick them up, a friend I knew many years ago got out of the other side of the car and didn't know they had gotten married. They had bought the Peruvian restaurant and wanted to propose that I provide them with the desserts. Finishing the boarding school, I worked on some samples of what I could offer them between alfajores, flans, tres leches. I invited them home to taste it and they liked my products. Since then, I have worked on the paperwork required to formally work with the business and be able to provide the products.

In the year 2020, a Mexican restaurant was referred by another customer to provide them with the products. This year, 2021 we entered the commercial area by distributing our alfajores in two Hispanic stores, one in the West and the other in the East of Madison.

Today, I am very proud of my achievements and my decisions. We have grown in the labor and intellectual field, always listening to the opinions and advice of our clients to continue improving as a company.

We are currently working out of a shared industrial kitchen located at 2817 E Washington Ave. Madison, WI 53704

Mishqui's mission is to elevate Peruvian food to its maximum potential, making our culture known in the gastronomic field to our community, recently participating in three important fairs in our city of Madison.