

MISHQUI

COCINA PERUANA

WINE

MISHQUI SANGRIA

RED OR WHITE SANGRIA 9/20
Barsol Pisco, orange liqueur, Mishqui house wine, fruit juice or soda and real fruit

RED WINE

HONORO VERA, MERLOT 7/20
Firm, fresh, and juicy. Notes of blueberry, plum, tobacco and citrus-zest aromas

THREE LAKES WINERY, BLACK CAB 7/20
A smooth, oaky wine that mixes the classic Cabernet Sauvignon with blackberry and grape flavors

HONORO VERA, CABERNET SAUVIGNON 7/20
Firm-bodied, firm, and dry. Notes of vanilla, clove and green red pepper

MISHQUI DRY RED 6/18
Slightly dry, fruit-forward wine complemented by earthy flavors and a lively spice of pepper

WHITE WINE

CASTILLO SAN SIMON, CHARDONNAY 7/20
Melon and peach aromas with mango flavors, hints of pineapple, a touch of spice and vanilla

120 RESERVA, SAUVIGNON BLANC 7/20
Acidic, clean, and flavorful. Notes of apple, grapefruit zest, guava and gooseberry

120 RESERVA, PINOT GRIGIO 7/20
Light, dry, and fruity. Notes of lemon, lime, pear, nectarine and apple

WOLLERSHEIM, RIVER GOLD 7/20
Sweet, tropical, and balanced. Notes of sweet pears and mango

MISHQUI SEMI-SWEET WHITE 6/18
A unique and refreshing semi-sweet wine displaying succulent flavors of tropical citrus

LIQUOR

SOUR COCKTAILS

PISCO SOUR 10
Peru's National Drink, Barsol Pisco, egg white, Angostura bitters, simple syrup. Available in the following flavors: lime, mango or passion fruit

SPECIALTY DRINKS

CHILCANO 10
Barsol Pisco, lime juice, ginger ale

PERUVIAN OLD FASHIONED 10
Barsol Pisco, muddled cherry, orange, sugar, Angostura bitters and soda

BLENDED DRINKS

ALGARROBINA 10
Barsol Pisco, evaporated milk, egg white, simple syrup and Algarrobina/ Carob Syrup

PIÑA COLADA 10
Calypso rum, coconut, pineapple

MARGARITA 10
El Toro Silver Premium Tequila, orange liqueur, salt- or sugar-rimmed. Available in the following flavors: Lime, Mango, Passion Fruit, Strawberry

BEER

CUSQUEÑA 5
A Peruvian premium all-malt lager that is a pale straw color with a bready aroma that is refreshing and dry

MEDALLA 4
A Puerto Rican light corn, carbonated, malty lager, refreshing and crisp

MODELO 4
A Mexican sweet, corn-like, hoppy lager

DARK MODELO 4
A Mexican smooth, rich lager with slow-roasted caramel malts

CORONA 4
A subtle, bitter sweetness lager with lingering hops

NEW GLARUS SPOTTED COW 4
A sweet, fruity, malty beer with a hint of corn

GLUTEN-FREE BEER

ALT BREW COPPERHEAD COPPER ALE 6
Made with roasted millet for a malty, chocolaty, supremely drinkable beer

ALT BREW HIKING BOOTS BLONDE ALE 6
Delightfully drinkable blonde ale made from custom selected hops that lend subtle tropical, herbal, citrus and woody aromatic qualities

MISHQUI

COCINA PERUANA

NON-ALCOHOLIC DRINKS

FRUIT JUICE

CHICHA MORADA / PURPLE CORN JUICE

Our house made chicha
is made with purple corn,
pineapple, green apple,
lime, cinnamon, cloves
and sugar.

It is sweet, aromatic
and refreshing.

16 oz glass 4

36 oz bottle 8

MARACUYÁ / PASSIONFRUIT JUICE

16 oz glass 4

36 oz bottle 8

MANGO JUICE

16 oz glass 4

36 oz bottle 8

HOT DRINKS

PERUVIAN BREW COFFEE 3

HOT TEA 3

Mango Passionfruit

Peppermint

English Breakfast

Chamomile

CHAI TEA LATTE 5

Hot or Iced

CHICHA CIDER 5

LATIN AMERICAN SODAS

INCA KOLA / PERUVIAN GOLDEN COLA 3

2 liter bottle 6

KOLA INGLESA / PERUVIAN RED COLA 3

2 liter bottle 6

COLOMBIANA / COLOMBIAN COLA 3

POSTOBON / COLOMBIAN APPLE SODA 3

GUARANÁ / BRAZILIAN BERRY SODA 3

MATERVA / SOUTH AMERICAN YERBA MATÉ SODA 3

DIET MATERVA / SOUTH AMERICAN YERBA MATÉ SODA 3

COCA COLA (MEXICAN) 3

JARRITOS 3

Lime

Guava

Pineapple

Mandarin

FOUNTAIN SODA

Free refills

PEPSI 3.50

DIET PEPSI 3.50

STARRY 3.50

LEMONADE 3.50

ICED TEA 3.50

Sweetened or unsweetened

MISHQUI

C O C I N A P E R U A N A

Rotisserie Chicken · Stir Fry · Ceviche · Desserts

Please advise if you have a shellfish allergy. With the exception of our vegetarian and vegan offerings, our stir fry and fried rice dishes are prepared with oyster sauce.

Only gluten-free products are cooked in our fryers. In addition, one fryer is dedicated to only vegan products.

APPETIZERS

PERUVIAN EMPANADAS LF

Golden flaky pastry that encapsulates authentic Peruvian flavor. All fillings are mixed with onions, tomatoes, olives, panca pepper, yellow pepper and cilantro.

CARNE/ GROUND BEEF \$3.75 /each

Plus golden raisins.

POLLO/ CHICKEN \$3.75 /each

VEGAN CHORIZO \$3.75 /each

Plant-based chorizo, potatoes, onions, red peppers, tomatoes and cilantro, only.

COLOMBIAN EMPANADAS GF, LF

Savory deep-fried yellow corn dough, filled with potatoes, onions, red peppers, tomatoes and cilantro.

CARNE/ BEEF \$3.75 /each

POLLO/ CHICKEN \$3.75 /each

CHORIZO/ SAUSAGE \$3.75 /each

VEGAN CHORIZO \$3.75 /each

YUCAS FRITAS GF, VE \$7

Fried cassava with tartar sauce.

CAUSA GF, LF

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

CHICKEN SALAD \$8

TUNA SALAD \$8

SHAREABLE PLATE GF, LF \$13

CHICHARRÓN DE PUERCO/ TENDER FRIED PORK

Served with salty plantains and salsa criolla.

CHICHARRÓN DE PESCADO/ COD FISH FRY

Served with yucas, salsa criolla and tartar sauce.

STIR FRY

Gluten free option available •\$2
a la Pobre: Add sweet plantains and fried egg •\$3

LOMO SALTADO LF \$20

Beef tenderloin stir fried with onions, tomatoes, aromatic cilantro, soy and oyster sauces. Served with house made french fries and white rice.

POLLO SALTADO LF \$18

Tender, pieces of chicken breast stir fried with onions, tomatoes, aromatic cilantro, soy and oyster sauces. Served with house made french fries and white rice.

ROTISSERIE CHICKEN

Rotisserie chicken marinated with traditional Peruvian spices. Served with choice of two sides. Choose fried rice as one of your sides. •\$3

CUARTO POLLO A LA BRASA/ QUARTER ROTISSERIE CHICKEN GF, LF \$12

MEDIO POLLO A LA BRASA/ HALF ROTISSERIE CHICKEN GF, LF \$22

COMBO POLLO ENTERO/ WHOLE CHICKEN COMBO GF, LF \$45

+ 2L Soda or 32 oz Juice bottle

SOLO POLLO/ ONLY CHICKEN

SOLO CUARTO POLLO/ QUARTER CHICKEN ONLY GF, LF \$6

SOLO MEDIO POLLO/ HALF CHICKEN ONLY GF, LF \$11

SOLO POLLO ENTERO/ WHOLE CHICKEN ONLY GF, LF \$21

CREOLE

Creole cuisine is a cooking style born in colonial times from the fusion of Spanish, Italian, African and Chinese influences.

SECO DE RES GF, LF \$17

Beef stew served with white rice, beans and salsa criolla.

CHICHARRÓN DE PUERCO/ TENDER FRIED PORK GF, LF \$16

Slow braised pork cuts and sweet potatoes, both deep-fried to perfection. Served with white rice and salsa criolla.

LOCRO DE ZAPALLO GF, VG \$14

Pumpkin, squash and potato stew with a taste full of herbs and seasoning. Add fried egg •\$1

TACU TACU (LF option •\$1)

Flavorful rice and mayocoba beans lightly pan fried in a stir fry sauce with onions, tomatoes and aromatic cilantro. With your choice of:

VEGETARIANO/ VEGETARIAN GF, VE \$15

Plus stir fried broccoli, snow peas, red bell peppers, mushrooms and green onions.

POLLO SALTADO/ STIR-FRY CHICKEN \$18 (Gluten free option available •\$2)

POLLO A LA BRASA/ ROTISSERIE CHICKEN GF \$18

LOMO AL JUGO/ STIR-FRY BEEF TENDERLOIN \$20

(Gluten free option available •\$2)

MARISCOS/ SEAFOOD \$22 (Shrimp, calamari, mussels)

CHAUFA/ FRIED RICE

Gluten free option available •\$2
Add veggies •\$2

Peru's diverse cultures have shaped its culinary traditions, resulting in the creation and rise of fusion dishes. Chifa is the fusion of Cantonese and traditional Peruvian ingredients and cooking techniques.

CHAUFA DE CECINA/ JERK PORK FRIED RICE LF \$18

Served with sweet plantains.

CHAUFA MISHQUI/ FRIED RICE SPECIAL LF \$25

Beef Tenderloin, Chicken, Pork, Shrimp

VEGETARIANO/ VEGETARIAN VE LF\$12

Plus stir fried broccoli, snow peas, red bell peppers, mushrooms and green onions.

POLLO/ CHICKEN LF \$17

PUERCO/ PORK LF \$17

CARNE/ BEEF TENDERLOIN LF \$18

CAMARONES/ SHRIMP LF \$18

MARISCOS/ SEAFOOD LF \$22

Shrimp, calamari, mussels

SOUPS

AGUADITO DE POLLO/ CHICKEN & RICE SOUP GF, LF \$5

A bowl of tender pieces of chicken breast and rice simmered in a Peruvian broth made with cilantro, spinach, carrots and snow peas. Garnished with a curly red pepper, parsley and lime. Add Tostones/ Salty Plantains •\$2

PASTAS

OPTIONS

VEGETARIAN \$15

Plus stir fried broccoli, snow peas, red bell peppers, mushrooms and green onions.

POLLO SALTADO/ STIR-FRY CHICKEN \$18

POLLO A LA BRASA/ ROTISSERIE CHICKEN \$18

LOMO AL JUGO/ STIR-FRY BEEF TENDERLOIN \$20

MARISCOS/ SEAFOOD \$22

Shrimp, Calamari, Mussels

TALLARINES SALTADO LF (Gluten free option available •\$3)

Fettuccine stir fry with red onions, tomatoes, red bell peppers, aromatic cilantro, soy sauce and oyster sauce.

TALLARINES VERDES (Gluten free option available •\$3)

Fettuccine served Peruvian style with creamy pesto sauce, garnished with parmesan cheese.

SEAFOOD

Throughout Peru, seafood is prepared in distinct styles; both cooked and raw.

*CEVICHE GF, LF

Chilled and marinated with lime juice. Peruvian oji limo, rocoto, fresh cilantro and onion. Garnished with sweet potato and Peruvian cancha (chulpe corn roasted to a perfect addictive crunch)

Add Testones/ Salty Plantains +\$2 Add chicharrón de pescado +\$6

PESCADO/ FISH (raw) \$17

Mero/ grouper

CAMARONES/ SHRIMP \$18

MARISCOS/ SEAFOOD \$20

Fish (raw), shrimp, calamari, mussels

CHICHARRÓN DE PESCADO/ FISH FRY GF, LF \$16

Boneless and breaded deep-fried cod. Served with white rice, yucas and salsa criolla.

PESCADO FRITO/ FRIED WHOLE FISH GF, LF \$Market Price

Deep fried Pompano fish served whole. Served with sweet plantains, white rice and house salad.

ARROZ CON MARISCOS/ RICE WITH SEAFOOD GF, LF \$25

Peruvian style poella. A creamy yellow pepper sauce mixed with shrimp, calamari, mussels, red peppers and aromatic cilantro.

TRIO MARINO/ COMBINATION SEAFOOD PLATTER GF, LF \$30

Combination sampler plate of the rice with seafood poella, fish ceviche and cod fish fry.

SIDE ORDERS

ARROZ BLANCO/ WHITE RICE GF, VG \$3

ARROZ CHAUFA/ FRIED RICE LF \$4

CANCHAL/ ROASTED CHULPE CORN GF, VG \$2

FRUJOS/ MAYOCOBA BEANS GF, VG \$4

MADUROS/ SWEET PLANTAINS GF, VG \$4

PAPAS FRITAS/ FRENCH FRIES GF, VG \$4

PAPAS DORADAS/ DEEP FRIED BOILED POTATOES GF, VG \$4

SALSA CRIOLLA GF, VG \$3

TÁRTARA/ TARTAR SAUCE GF, LF, VE \$2

TOSTONES/ SALTY PLANTAINS GF, VG \$5

VEGETALES SALTADOS/ STIR-FRIED VEGETABLES GF, VG \$4

YUCAS FRITAS/ FRIED CASSAVA GF, VG \$5

We sincerely hope that you enjoy your Peruvian culinary journey.

SALADS

HOUSE SALAD GF, VG \$8

Spring mix, red onions, avocado, tomatoes and red pepper garnish. Choice of dressing: House vinaigrette (GF, VE), house rocoto lime (GF, VG) or ranch dressing (VE). Add hard boiled egg \$1

KIDS MENU

SALCHIPAPA GF, LF \$10

Sliced hot dogs tossed with house made french fries and your choice of condiments: mayonnaise, ketchup, mustard or cilantro sauce.

SALCHUYUCA GF, LF \$12

CHICHARRÓN DE PESCADO/ FISH FRY GF, LF \$10

Boneless and breaded deep fried cod. Served with french fries and tartar sauce. Plus choice of fruit: pineapple pieces or applesauce.

OCTAVO POLLO A LA BRASA/ EIGHTH ROTISSERIE CHICKEN GF, LF \$10

Served with fries and white rice.

VEGAN MENU

EMPANADA \$3.75 /each

Plant-based chorizo, potatoes, onions, red peppers, tomatoes and cilantro.

PERUVIAN

Baked golden, flaky pastry dough.

COLOMBIAN GF

Deep-fried yellow corn dough.

SECO DE PORTABELLA GF \$15

Large portabella cap stir-fried and simmered in a cilantro stew made of green peas and sliced carrots. Served with white rice, beans and salsa criolla.

LOCRO DE ZAPALLO GF \$14

Pumpkin, squash and potato stew with a taste full of herbs and seasoning.

FRIED RICE GF \$15

Stir fried rice, broccoli, snow peas, red bell peppers, mushrooms, green onions, soy sauce and sesame oil. Served with sweet plantains. Add Tofu +\$2

STIR FRIED VEGETABLES GF \$15

Stir fried broccoli, red onions, tomatoes, red bell peppers, snow peas, mushroom, soy sauce, sesame oil and vegetable broth. Served with house made french fries and white rice. Add Tofu +\$2

TACU TACU GF \$15

Flavorful rice and mayocoba beans lightly pan fried in a stir fry sauce with broccoli, onions, tomatoes, snow peas, red bell peppers, mushrooms and aromatic cilantro.

TALLARINES SALTADO \$15

Fettuccine stir fried with broccoli, red onions, tomatoes, red bell peppers, snow peas, mushrooms, green onions, soy sauce, sesame oil, and vegetable broth.

Add Tofu +\$2 Gluten free option available +\$3

VEGAN DESSERTS

RASPBERRY OR GUAVA SWEET EMPANADA \$3 /each

Light and flaky sweet pastry dough filled with raspberry or guava filling, dusted with powdered sugar.

CHEESECAKE WITH STRAWBERRY SAUCE \$7

New York style cheesecake with a graham cracker crust and strawberry sauce.

IF YOU'RE EVER IN A RUSH, VISIT US AT:

takeout.mishquiperu.com

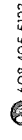
AUTOMATIC GRATUITY POLICY/ PÓLIZA DE PROPINA AUTOMÁTICA

At Mishqui, we charge an automatic gratuity of 15% on all checks for dine-in service. This gratuity is shared among our servers and kitchen staff, all of whom contribute to your dining experience.

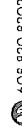
En Mishqui, cobramos una propina automática del 15% en todas las cuentas por servicio de mesa. Esta propina se comparte entre nuestros meseros y personal de cocina, quienes contribuyen a su experiencia gastronómica.

BUSINESS HOURS

SUN 11am - 7pm | MON - THU 11am - 8pm | FRI - SAT 11am - 9pm



4604 Monona Drive
Madison, WI 53716



608.405.5123
608.820.8202



mishquiperu.go



mishquiperu2009



GLUTEN FREE
GF



LACTOSE FREE
LF



VEGETARIAN
VE



VEGAN
VG

*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

** Please let us know if you have any food allergies or special dietary needs.

*** Nut allergen information: There are no nuts or peanut ingredients in our products, but we cannot guarantee that our food is completely nut or peanut free as some of our ingredients may be sourced from facilities where they are exposed to nut allergens.