

# MISHQUI

COCINA PERUANA

Rotisserie Chicken · Stir Fry · Ceviche · Desserts

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

## 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 **\$3.75 /each**

Plus potatoes and vegetable broth.

### COLOMBIAN EMPANADAS GF, LF

Savory deep-fried yellow corn dough, filled with potatoes.

CARNE/ BEEF **\$3.75 /each**

POLLO/ CHICKEN **\$3.75 /each**

CHORIZO/ SAUSAGE **\$3.75 /each**

### YUCAS FRITAS GF, VE \$7

Fried cassava with tarter 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**

### PORK BITES WITH TOSTONES GF, LF \$12

Deep fried pork served with salty plantains and salsa criolla.

## STIR FRY

Gluten free option available **+\$2**  
a lo 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.

## 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 rice, beans and salsa criolla.

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

Slow braised pork cuts and sweet potatoes, both deep fried to perfection. Served with 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**)

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, rice, carrots and snow peas. Garnished with a curly red pepper, parsley and lime. *Add Tostones/ Salty Plantains +\$2*

### SOPA DE GALLINA/ HEN SOUP GF, LF \$15

Your choice of chicken breast, leg, thigh or wing & breast simmered in 24 oz of Peruvian broth along with a potato wedge, a hard boiled egg, fettuccine and green onions. Served with a side of white rice, lime wedges, roasted corn and hot rocoto pepper sauce.

## PASTAS

### OPTIONS

VEGETARIAN **\$15**

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

POLLO SALTADO/ STIR-FRY 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 LF Gluten free option available **+\$3**

Fettuccine served Peruvian style with creamy pesto sauce.

## SEAFOOD

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

### \*CEVICHE GF, LF

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

Add Tostones/ 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 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 paella. 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 rice with seafood, fish ceviche and fish chicharrón.

## SIDE ORDERS

ARROZ BLANCO/ WHITE RICE GF, VG \$3

ARROZ CHAUFA/ FRIED RICE LF \$3

CANCHA/ ROASTED CHULPE CORN GF, VG \$2

FRIJOLES/ MAYOCOPA 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

TARTAR SAUCE GF, LF, VE \$2

TOSTONES/ SALTY PLANTAINS GF, VG \$5

YUCAS FRITAS/ FRIED CASSAVA GF, VG \$5

## 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

### TRI-COLOR QUINOA SALAD GF, VG \$4

Tri-color quinoa mixed with red bell peppers, celery, cilantro and pineapple. Coated with a house dressing made with lime juice, maple syrup and olive oil. Served cold. Add avocado halve +\$2

## 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.

### SALCHIYUCA GF, LF \$12

### FISH CHICHARRÓN GF, LF \$10

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

## VEGAN MENU

### EMPANADA \$3.75 /each

Golden flaky pastry that encapsulates authentic Peruvian flavor. Filling is mixed with potatoes, onions, tomatoes, red bell peppers, panca pepper, yellow pepper and cilantro.

### LOCRO DE ZAPALLO GF \$14

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

### 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](https://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

1901 Cayuga Street  
Middleton, WI 53562



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[mishQUIPERU.go](https://mishQUIPERU.go)



[mishQUIPERU2009](https://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.

We sincerely hope that you enjoy your Peruvian culinary journey.  
Please pay at the register when you are finished with your meal.  
Thank you.