

RAW BAR

OYSTERS with Pisco Ponzu Mignonette,
and Rocoto Cocktail Sauce

CHATHAM COVE, WA, 2.25 EA MALPEQUE, PEI, 3.00 EA

POINT REYES, CA, 2.50 EA BLUE POINT, NY, 2.25EA

SHRIMP COCKTAIL – SM6 / LG15 LITTLENECK CLAMS - 1.50 EA

CEVICHERÍA

*The freshest fish and shellfish marinated in “Leche de Tigre”,
a flavorful blend of Lime Juice and Peruvian chilies.
A dish from our Ceviche Bar is a perfect
way to start your meal.*

CEVICHE PUERTO27 14

white fish, shrimp, calamari, scallop, cilantro
red onion, lime juice, aji rocoto

CEVICHE ELEGANCIA 13

the peruvian classic with white fish, aji rocoto
leche de tigre, red onion, lime, sea salt

CEVICHE CROCANTE 14

white fish, aji amarillo leche de tigre, cilantro,
red onion, crispy calamari

CEVICHE CHIFA 14

bigeye tuna, peanuts, wonton, scallions, sesame,
avocado, aji limo ponzu leche de tigre

CEVICHE NIKKEI 15

hamachi, baby squid, cucumber, red onion, shiso leaf
black tobiko, aji limo, ichiban leche de tigre

TIRADITO PUGUSANA 13

peruvian style sashimi ahi tuna, passion-fruit leche de
tigre, avocado mousse, black sea salt, sweet potato

TIRADITO SAKURA MARU 13

peruvian style sashimi with hamachi, soy-truffle
leche de tigre, chalaca salsa

CEVICHE SAMPLER 27

tasting of four ceviches or tiraditos, your selection

CAUSA MAKIS

*Yellow Potato Puree infused with Lime and
Peruvian Aji Amarillo. Not just
spicy, but also flavorful!*

CAUSA MASAKI 14

crispy shrimp, dungeness crab, avocado
crispy yam, nikkei aioli

CAUSA 27 14

shrimp and calamari chicharrón, lettuce,
white fish ceviche, ceviche aioli

CAUSA GRAVLOX 10

pisco cured salmon gravlox, japanese cucumber,
hijiki, salmon roe, huancaína sauce

PUERTO 27 PERUVIAN KITCHEN & PISCO BAR

CHEF / OWNER : JOSE CALVO-PEREZ

CHEF DE CUISINE : HECTOR DIAZ

CEVICHE CHEF : MASAKI UYEMA

BAR DIRECTOR: ENRIQUE SANCHEZ

GENERAL MANAGER / CO-OWNER : IVAN CALVO-PEREZ

525 crespí drive, pacífica, ca 94044
t 650.733.7343 www.puerto27.com

Puerto 27 is proud to comply with Monterey Bay Aquarium's
Seafood Watch program and support local farms, organically grown
ingredients and sustainability.

We politely decline substitutions. Please let your server know
of your dietary restrictions.

Consuming raw or undercooked dairy, meat, fish or shellfish,
although quite tasty, may increase your risk of food borne illness

18% gratuity added to parties of 6 or more
cake cutting fee \$2 per slice

PUERTO 27

PERUVIAN KITCHEN & PISCO BAR

DINNER MENU

*“Piqueos” are Peru’s version of tapas & snacks! All our Peruvian “piqueos” are made for sharing.
Enjoy your family style meal. ¡Buen Provecho!*

PIQUEOS FROM THE SEA TO SHORE

JALEA MIXTA 13

crispy fried calamari, shrimp, scallop, salsa criolla, black mint tartar sauce

TEQUEÑOS 9

shrimp, crab and cream cheese stuffed wontons, sweet aji amarillo dipping sauce

ARROZ CON MARISCOS 17

mixed seafood and shellfish paella, aji panca spiced rice, crispy calamari, salsa criolla

SALTADO DE CAMARONES 15

wok fried prawns, caramelized onion, tomato, cilantro, soy sauce, french fries

PICANTE DE MARISCOS 16

mixed seafood and shellfish stew, aji amarillo cream, corn, potato, green peas

CHAUFA CON ERIZO 14

pan fried rice with sea urchin, shrimp, scrambled egg, scallions, peas, soy, salsa criolla

PESCADO SUDADO 15

poached catch of the day, ginger, soy, scallion, tomato aji broth, crispy yucca

SHRIMP CHUPE 12

shrimp bisque, potato, corn, green peas, poached egg, aji panca, milk

SCALLOPS A LA PARMESANA 16

grilled jumbo scallops, aji amarillo aioli, parmesan wasabi pea crust, sautéed spinach

PARIHUELA 16

fish and shellfish bouillabaisse, tomato aji broth, grilled garlic bread

CHORITOS 10

pan roasted mussels, spicy tomato sofrito, crispy chorizo, cilantro, grilled garlic bread

ANTICUCHO GRILL

Flame Grilled Peruvian street style Skewers with crispy Yuca, grilled Corn and Aji Sauce

PEZ ESPADA ANTICUCHO 15

pacific swordfish, aji amarillo miso

ANTICUCHO POLLO 10

chicken breast, aji panca achiote

ANTICUCHO DE CORAZÓN 12

beef heart, aji panca glaze

PIQUEOS FROM THE LAND

LOMO SALTADO 16

sautéed sirloin steak strips, onion, tomato, cilantro, french fries, soy balsamic glaze

CHURRASCO A LO POBRE 17

grilled hanger steak, tacu tacu, sweet plantain, fried egg, salsa criolla, chimichurri

PORK BELLY CARAPULCRA 14

braised pork belly, andean style potato stew, peanuts, aji panca, chimichurri, tomato anticucho

AJI DE GALLINA 12

pulled chicken stew, aji amarillo cream, botija olives, boiled egg, spiced roasted walnuts

ARROZ CON PATO 17

pan roasted liberty farms duck breast, cilantro rice, aji amarillo, salsa criolla, huancaína sauce

EMPANADAS 10

with beef picadillo, olives, hardboiled egg, raisins, mixed greens, salsa criolla

LOGRO DE QUINOA 14

kabocha squash stew, grilled asparagus, andean quinoa, corn, feta cheese, fried egg, salsa criolla

TORO STEAK SALAD 15

sautéed steak strips, mixed greens, tomato, caramelized onion, spiced walnuts,
blue cheese, creamy cilantro vinaigrette

COCKTAILS

pisco sours

CLÁSICO 9

pisco quebranta, key lime juice, simple syrup, egg whites, angostura bitters

POINTBREAK 10

pisco italia, passion fruit, combier, egg whites, peychaud's biters

GREEN TIDE 10

pisco albilla, crème de menthe, egg whites, cream, angostura

chilcanos (peruvian mule)

EL ORIGINAL 9

pisco quebranta, key lime juice, ginger beer, angostura bitters

PUNTA HERMOSA 10

pisco infused hibiscus, chicha morada reduction, ginger beer, mezcal, chuncho bitters

FLOR DE CANELA 10

pisco infused cinnamon, honey five spice syrup, jasmine ginger ale, chuncho bitters

PUERTO 27 COCKTAILS

10FT OVER HEAD 10

blood orange vodka, pineapple gum, aperol, falernum, peychaud's bitters

21 AND OVER 11

cachaça, tapatio 110, pineapple juice, agave nectar, coconut milk lemon heart 151

GETTING BARRELED 10

templeton rye, aveze, laird's bonded, peruvian raw sugar homemade lime tincture

PRINCESS JULIE 10

mezcal vida, pamplemousse, grapefruit juice, peychaud's bitters, paprika

CHILLIN OUT 10

gin, basil, lemon juice, yellow chartreuse, orange bitters

SHARK ATTACK 10

tennessee whisky, honey five spice syrup, orange juice, scrimshaw pilsner

PUERTO 27 SANGRIA

pisco quebranta, red wine, fresh citrus juice, homemade chicha morada, pineapple, apples

GLASS 9 CARAFE 30

DRAFT BEER \$5

ANCHOR LAGER, *california lager, sf*

SCRIMSHAW, *pilsner, mendocino*

ANCHOR STEAM, *steam beer, sf*

TANGERINE WHEAT BEER, *fruit beer, eureka*

WHIPEOUT IPA, *american ipa, san diego*

NEGRA MODELO, *amber lager, mexico*

BOTTLED BEER \$6

GUZQUEÑA, *pale lager, peru*

CRISTAL, *pale lager, peru*

SHIFT, *(can), pale lager, colorado*

SAPPORO PREMIUM, *(can), japanese rice lager, japan*

GREAT WHITE, *belgian white, eureka*

HITACHINO WHITE ALE, *belgian white, japan(\$11)*

HERETIC EVIL TWIN, *red ale, pittsburg(\$11)*

RACER 5, *american ipa, healdsburg*

CHIMAY BLUE, *belgian strong dark ale, belgium(\$11)*

ABITA LIGHT, *light lager, louisiana*

KALIBER N/A, *low alcohol beer, ireland*

SOFT DRINKS \$3

INKA COLA *peruvian golden soda*

CHICHA MORADA *peruvian purple corn cider*

COCA COLA *in a bottle*

PISCO SELECTIONS (2 oz)

Choose your favorite Pisco and make it into a Pisco Sour (+\$3)

non-aromatics

BARSOL , quebranta	7
MACCHU PISCO , quebranta	8
ENCANTO , quebranta	9
DON ALVARO , mollar	9
CASTANEDA , mollar	10
HUAMANI , quebranta	8
VIÑAS DE ORO , negra criolla	10
DE LA MOTTA , uvina	9
QUEIROLO , quebranta	8
GRAN SIERPE , quebranta	8
OCUCAJE , quebranta	8
LA BLANCO , quebranta	10

aromatics

BARSOL , Italia	10
VIÑAS DE ORO , albilla	9
VIÑAS DE ORO , italia	9
VIÑAS DE ORO , moscatel	10
VIÑAS DE ORO , torontel	10
ENCANTO , moscatel	10

blends

BARSOL	8
INGA GOLD	9
LA DIABLADA	12
VIÑAS DE ORO	9
SANTIAGO QUERIOLO	9
PISCO O	9
CAMPO DE ENCANTO	10
PISCOLOGIA	10
DON ALVARO	12
LA BLANCO	13
HUAMANI	10
CAPURRO	10

mosto verde

BARSOL , Italia	12
PORTON , acholado	12
VIÑAS DE ORO , torontel	12
VIÑAS DE ORO , moscatel	12
VIÑAS DE ORO , quebranta	12
VIÑAS DE ORO , italia	12
LOS ORELLANA , acholado	12
HUAMANI , quebranta	13

WINES

bubbles

macabeo, parellada, german gilbert cava nv , penedes, spain	8 / 32
macabeo, xarel-lo, avinyo cava reserva nv , penedes, spain	12 / 44

whites

sauvignon blanc, eight arms "the argonaut" 2011 , north coast, ca	9 / 36
sauvignon blanc, pont de chevalier estate 2009 , sonoma	78
chardonnay, patz & hall chardonnay 2012 , sonoma coast	13 / 56
chardonnay, atamisque 2010 , mendoza, argentina	62
albariño, santiago ruiz 2011 , rias baixas, spain	11 / 44
albariño, pedralonga 2007 , "barrica" rias baixas, spain	82
hondarribi zuri, urionda 2012 , txakolina, spain	13 / 56
riesling, zacherle 2010 , carneros	9 / 36
grenache blanc, cochon 2011 , clement hills, lodi, california	10 / 40

reds

tempranillo, viña sastre 2011 , ribera del duero	13 / 56
cabernet sauvignon, las patronales 2011 , maule valley, chile	9 / 36
cabernet sauvignon, clos de chacras 2008 , mendoza, argentina	57
zinfandel, za zin 2010 , lodi, california	9 / 36
malbec, catalpa 2009 , mendoza, argentina	9 / 36
malbec, bueyes 2010 , mendoza, argentina	13 / 56
merlot, old oak 2010 , carneros, sonoma	8 / 32
syrah, wild hog vineyards 2008 , orchard view, napa	10 / 40
pinot noir, corkscrew 2008 , clary ranch, sonoma	10 / 40
mencia, tinto do umia 2007 , rias baixas, spain	13 / 56

rosé

hondarribi beltza, ameztoi "rubentis" 2012 , txakolina, spain	10 / 40
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