



Pinpilinpausha

Pipilipausha

COCKTAILS

◆ Shop ◆

Estrella de Galicia

Shop 500 \$5.900

Shop 300 \$4.900

◆ Sangría ◆

Copa de Sangría \$6.200

Jarra de Sangría \$10.900

Copa de Sangría en Cava \$7.900

Jarra de Sangría en Cava \$12.900

◆ Cocktails de Autor ◆

Ainhoa \$7.900

Germain, Jameson (whisky), pulpa de mango, jugo de limón
t. Germain, Jameson (whisky), mango pulp, lemon juice

Elquimista \$7.900

Pisco 3R infundado en genjibre y cardamomo,
vermut y syrup de lemongrass

Cala Malfy \$9.900

Gin Malfy pomelo, St. Germain, Cassis, Maracuyá, jugo de limón
Gin Malfy grapefruit, St. Germain, Cassis, Passion fruit, lemon juice

Brumble Pinpi \$7.900

Germain, Jameson (whisky), pulpa de mango, jugo de limón
vino blanco y su toque de Chambord
*Classic brumble with Gin Carpintero, lemon juice, raspberry pulp
white wine and a touch of Chambord*

Rossato \$7.900

Ramazzotti, gin Malfy, menta, limón, ginger ale
Ramazzotti, gin Malfy, menta, limón, ginger ale

◆ Sour ◆

Nacional \$5.900

Pisco, limón, goma, hielo
Pisco, lemon, gum, ice

Peruano \$7.900

Pisco Tabernerero, limón, goma, hielo, amargo
Pisco Tabernerero, lemon, gum, ice, bitter

Jack Sour \$7.900

Jack Daniel's, limón, goma, hielo
Jack Daniel's, lemon, gum, ice

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COCKTAILS

◆ Spritz ◆

Lillet \$6.900

Lillet Blanc es un vino aperitivo francés (una mezcla de vinos blancos de Burdeos y licor de cítricos), tónica, frutilla y pepino
Lillet is a french white wine (a mix between white wines from deaux and citric liquor), tonic, strawberry and cucumber

Violetto o Ramazzotti \$6.900

Violetto o Ramazzotti, hielo, zestes de limón, menta, espumante
Violetto o Ramazzotti, ice, lemon zestes, mint, sparkling wine

Chambord \$7.900

Chambord, hielo, frutos rojos, espumante
Chambord, ice, berries, sparkling wine

St. Germain \$8.900

St Germain, hielo, romero, espumante
St Germain, ice, rosemary, sparkling wine

Aperol \$7.900

Aperol, hielo, rodaja de naranja, espumante
Aperol, ice, orange slice, sparkling wine

◆ Clásicos ◆

Negroni \$7.900

Gin, Vermout, Campari
Gin, Vermout, Campari

Tequila Margarita \$8.900

Tequila, Cointreau, limón, hielo
Tequila, Cointreau, lemon, ice

Mojito a elección (mango, frambuesa, maracuyá, clásico) \$7.900

Ron, limón, soda, goma, menta, hielo frappé
Rum, lemon, soda, gum, mint, frappe ice

Bloody Mary \$9.900

Vodka Absolut, jugo de tomate, salsa inglesa, rama de apio, jugo de limón
Vodka Absolut, tomato juice, worcestershire sauce, celery stick, lemon juice

Moscow Mule \$8.900

en vodka Absolut, jugo de limón, Henry ginger beer, hojas de menta, hielo
in vodka Absolut, lemon juice, Henry ginger beer, mint leaves, ice

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◆ Gin & Tonic ◆

Monkey 47 \$14.100

Gin Monkey 47, tónica Thomas Henry, zestes de pomelo, romero o menta, semilla de cilantro, hielo
Gin Monkey 47, Thomas Henry tonic water, grapefruit zestes, rosemary or mint, coriander seed, ice

Hendrick's \$12.900

Gin Hendrick's, tónica Thomas Henry, pepino, hielo
Gin Hendrick's, Thomas Henry tonic water, cucumber, ice

Hendrick's edición limitada \$12.900

Gin Hendrick's, con sus botánicos y tónica Thomas Henry

Malfy Pomelo \$12.900

Gin Malfy, tónica Thomas Henry, triángulo de pomelo
Gin Malfy, Thomas Henry tonic water, grapefruit triangle

Bombay \$10.900

Gin Bombay, tónica Thomas Henry, zestes limón y enebro,
Gin Bombay, Thomas Henry tonic water, lemon zestes and juniper

Mare \$12.900

Gin Mare, tónica Thomas Henry, albahaca, romero o tomillo
Gin Mare, Thomas Henry tonic water, basil, rosemary or thyme

Carpintero Negro \$12.900

Gin Carpintero Negro, tónica Thomas Henry, rodaja de jengibre, zestes de naranja y menta
Gin Carpintero Negro, Thomas Henry tonic water, ginger slice and orange & mint zestes

PARA COMPARTIR Y NO DISCUTIR / *ENTREES*

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| Empanadas de marisco (2) <i>Seafood empanadas(2)</i> | \$7.900 | Tártaro de atún o salmón con palta <i>Tuna or salmon tartare with avocado</i> | \$16.900 |
| Camarones ecuatorianos al pil pil <i>Shrimps with olive oil, garlic and chili pepper</i> | \$10.900 | Tortilla riojana, riovasca, vasca o española <i>Riojana, riobasque, basque or spanish omelette</i> | \$9.900 |
| Tabla Vegana (ceviche de cochayuyo, champiñones salteados, fondos de alcachofas, guacamole y chips) <i>Vegan board (cochayuyo ceviche, sauteed mushrooms, artichoke hearts, guacamole and chips)</i> | \$16.900 | Ceviche Pinpi <i>Pinpi's ceviche</i> | \$19.900 |
| Queso Manchego <i>Spanish Manchego cheese</i> | \$10.900 | Habitas salteadas con jamón serrano y aros de cebolla crocante <i>Sautéed broad beans with serrano ham and crispy onion rings</i> | \$9.900 |
| Calamares a la Romana <i>Fried squids rings</i> | \$15.900 | Pimientos del piquillo rellenos con carne sobre salsa vizcaína <i>"Piquillo" peppers filled with meat in vizcaína sauce (4)</i> | \$11.900 |
| Machas a la parmesana <i>Pink clams with parmesan cheese</i> | \$17.900 | Jamón serrano con pan tomaca <i>Cured Serrano ham with tomaca bread</i> | \$14.900 |
| Locos con mayonesa y salsa verde <i>Abalone with mayonnaise and green sauce</i> | \$20.900 | Jamón Ibérico de Bellota con pan tomaca <i>Iberico ham (100g) with tomaca bread</i> | \$34.900 |
| Erizos en salsa verde <i>Chilean sea urchins in green sauce</i> | \$16.900 | Croquetas de jamón serrano y queso manchego con salsa de pesto y tomaca <i>Cured serrano ham and manchego cheese croquettes with pesto sauce and tomaca</i> | \$10.900 |
| Pulpo a la gallega <i>Galician style octopus</i> | \$16.900 | | |

SOPAS / *SOUPS*

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| Sopa de choritos y almejas <i>Clams and mussels soup</i> | \$7.900 |
| Sopa del día <i>Soup of the day</i> | \$7.900 |

ACOMPAÑAMIENTOS / *SIDE ORDERS*

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| Arroz, puré, papas fritas, papas chauchas, papas duquesas, papas al vapor, papas provenzales <i>Rice, mashed potatoes, french fries, potato croquette, steamed potatoes, provençal potatoes</i> | \$4.900 |
| Cous cous, quínoa | \$4.900 |
| Espinacas a la crema, verduras salteadas o al vapor <i>Spinach with cream sauce, with sautéed or steamed vegetables</i> | \$4.900 |

Pinpilnpauska

ENSALADAS / SALADS

Ensalada de pepino, tomate, albahaca, queso de cabra, aceitunas y palta \$12.900
Cucumber, tomato, basil, olives, goat cheese and avocado

Ensalada pinpi (lechuga, manzana asada, queso azul y nueces crujientes en aderezo de mostaza y miel) \$12.900
Pinpi salad (lettuce, baked apples, blue cheese and crunchy walnuts with honey mustard dressing)

Ensalada Española (atún, lechuga, tomate, cebolla, aceitunas, pimiento y huevo duro) \$12.900
Spanish style salad (tuna, lettuce, tomato, onion, olives, red pepper and boiled egg)

Camarones crocantes envueltos en zucchini y salsa thai sobre hojas verdes \$12.900
Crispy shrimps wrapped in zucchini in thai sauce with salad

Filetitos de pollo a las brasas con aderezo de yoghurt y romero acompañado de timbal de quinoa, palmitos, palta y tomate cherry \$12.900
Grilled chicken filet with yoghurt and rosemary dressing with quinoa timbale, hearts of palm, avocado and cherry tomatoes

Camarones a la plancha con edamame, quínoa crocante, palta, tomates cherry y rúcula en dressing de mostaza a la miel \$12.900
Grilled shrimps with edamame, crispy quinoa, avocado, cherry tomatoes and arugula with honey mustard dressing

Mozzarella de búfala con crocante de jamón serrano y ensalada de rúcula, palta y tomates cherry \$14.900
Buffalo mozzarella with crispy prosciutto, arugula salad, avocado and cherry tomatoes

PASTAS Y RISOTTOS / FRESH PASTA

Spaguetti a la española con champiñones, queso manchego y jamón serrano \$15.900
Spanish style spaghetti with manchego cheese, serrano ham and mushrooms

Risotto con alcachofas, champiñones y camarones \$16.900
Artichoke, shrimp and mushroom risotto

Fettuccini con frutos del mar \$17.900
Fettuccini with seafood

Risotto de sepia con anillos de calamares al pil-pil \$19.900
Risotto di sepia with pil-pil squid rings

Risotto de hongos silvestres y puerros confitados con bocados de filete al pil-pil \$20.900
Wild mushroom risotto with leeks confits and pil-pil steak bites

VEGANO - SIN LACTOSA VEGAN - LACTOSE FREE

Canelones de cochayuyo rellenos de setas y puerro con pebre de quínoa crocante \$12.900
Cochayuyo canelloni filled with mushrooms and leek with crunchy quinoa "pebre"

Gnocchis de butternut con tomate cherry, pimientos y champiñones \$12.900
ostras asados sobre coulis de albahaca y crocante de aceitunas
Butternut gnocchis with cherry tomatoes, roasted peppers and mushrooms on basil coulis with crisp black olives

Rollitos de berenjena a la plancha rellenos de palmitos y tomates confitados sobre cama de palta y salsa de pistachos \$12.900
Grilled eggplants rolls filled with hearts of palm and confit tomatoes on avocado pawing and pistachio sauce

PLATOS TRADICIONALES / OUR TRADITIONAL SPECIALTIES

Huevos estrellados sobre papas fritas y chorizo \$14.900

Crushed eggs over french fries and chorizo

Riñones al jerez con arroz \$14.900

Kidneys in sherry sauce with rice

Guatitas a la madrileña \$14.900

Madrid style tripe

Garbanzos con camarones al pil-pil \$14.900

Chickpeas with pil-pil shrimps

Camarones a la vizcaína con arroz
(salsa vasca en base a pimiento y tomate) \$14.900

Vizcaina style shrimp with rice (tomato and red pepper sauce)

Croquetas de congrio sobre puré de arvejas
y salsa thai \$14.900

Conger croquettes with mashed peas and thai sauce

Calamares en su tinta con arroz \$19.900

Squid in its ink with rice

Paella y Fideua (mínimo 2 porciones, 45 min)

\$39.900 (2 porciones)

Valenciana style rice (paella) and Fideua (noodle pasta with fish and seafood) (2 portions minimum, 45 min)

CARNES / MEATS

Confit de canard con puré de
zapallo y zanahoria asado al aroma
de drambuie y salsa de berries

*Duck confit with mashed pumpkin and carrot,
roasted in drambuie scent and berries sauce*

\$17.900

Lomo vetado en salsa a las
tres pimientos con papas provenzales

*Juicy steak accompanied with three-peppers sauce
and provençal style potatoes (with their skin,
sautéed with garlic)*

\$22.900

Paillard de filete con rúcula, tomates
cherry y parmesano

*Beef fillet paillard with arugula, cherry tomato and
parmesan cheese*

\$22.900

Chuletitas de cordero con
puré de garbanzos

Lamb ribs with mashed chickpeas

\$28.900

Filete en salsa de chalotas al oporto
con papas fritas

Beef in port wine shallot sauce with fries

\$22.900

Escalopa Pinpilinpausha (filete apanado
acompañado de puré, pimientos asados
arvejas y huevo frito)

*Pinpilinpausha escalope (beef fillet escalope with
mashed potatoes, roasted peppers, peas and fried egg)*

\$22.900

PESCADOS / FROM THE SEA

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| Merluza austral al estilo mediterráneo (alcachofas, aceitunas, tomate y orégano) <i>Mediterranean style australis hake with tomato, artichokes and olives</i> | \$20.900 | Salmón a la plancha con mix de arroces asiáticos, suave salsa de berenjena y palmitos ahumados <i>Grilled salmon with mix of Asian rices, mild aubergine sauce and smoked hearts of palm</i> | \$21.900 |
| Merluza crocante con ensalada chilena y puré <i>Crispy hake with chilean salad and mashed potatoes</i> | \$20.900 | Atún laqueado en salsa de miel y jengibre con ají en escabeche sobre puré <i>Tuna fish with honey and ginger sauce, with pickled chili on traditional mashed potatoes</i> | \$21.900 |
| Merluza a la vasca <i>Hake in Basque style (with garlic and green sauce)</i> | \$20.900 | Congrio en costra de chorizo español, salsa de cinco pimientos y papas nativas <i>Spanish chorizo crusted conger with five pepper sauce and native potatoes</i> | \$21.900 |
| Corvina a la donostierra (en su jugo con cacho de cabra, ajo y papitas al vapor) <i>Donostierra style white sea bass (in its juice, garlic and carrot)</i> | \$21.900 | Caldillo de congrio <i>Conger soup</i> | \$21.900 |

POSTRES / DESSERTS

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| Cheesecake español con salsa de maracuyá <i>Spanish cheesecake with passion fruit sauce</i> | \$6.900 | Torta de láminas chocolate blanco y de leche con manjar <i>Multilayer chocolate cake & caramel spread</i> | \$6.900 |
| Flan casero <i>Homemade custard (cream caramel)</i> | \$5.900 | Torta de merengue lúcuma <i>Meringue cake with lucuma</i> | \$5.900 |
| Crema catalana <i>Catalonian cream (crème brûlée)</i> | \$6.900 | Panqueques con miel o manjar y helado <i>Pancakes with honey or butterscotch sauce and ice cream</i> | \$6.900 |
| Arroz con leche <i>Rice pudding</i> | \$5.900 | Helados y sorbetes artesanales <i>Handcrafted sherberts and ice cream</i> | \$5.900 |
| Turrón español con sorbet <i>Spanish turrón with sorbet</i> | \$6.900 | Carajillo café con licor 43 | \$5.100 |



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