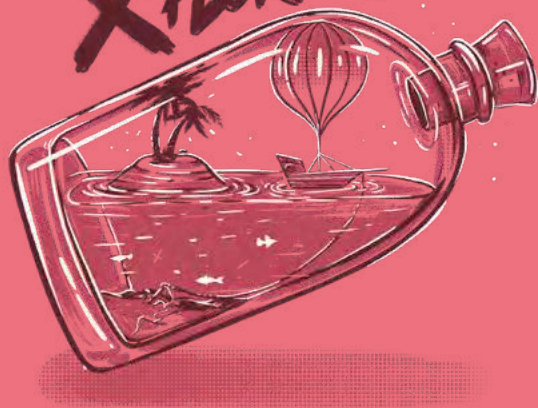


DANICO XPLORER



PERU

PERU, LOCATED IN SOUTH AMERICA, IS A COUNTRY WITH DIVERSE LANDSCAPES, RANGING FROM THE MAJESTIC ANDES TO THE AMAZON RAINFOREST, AND HOME TO ICONIC SITES LIKE MACHU PICCHU. AS THE HEIR TO THE INCA CIVILIZATION, IT BLENDS INDIGENOUS TRADITIONS, COLONIAL INFLUENCES, AND MODERNITY. ITS CULTURE IS REFLECTED IN ITS CRAFTSMANSHIP, MUSIC, AND RENOWNED CUISINE, FEATURING DISHES LIKE CEVICHE AND LOMO SALTADO, SHOWCASING UNIQUE LOCAL INGREDIENTS.



MACHU PICCHU .18

Machu Picchu, located 2,400 meters above sea level in the Peruvian Andes, is an ancient Inca city rediscovered in 1911 by explorer Hiram Bingham. During our visit, we explored its impressive agricultural terraces, majestic temples, and mysterious structures. This magical place, rich in history, allowed us to delve into the heart of a fascinating civilization and discover one of the world's greatest treasures.

Pisco, Corn Liquor, Caramelized Pop-Corn,
Lime, Corn Syrup, Corn Salt



METHOD Shaken
TASTE Pisco Sour

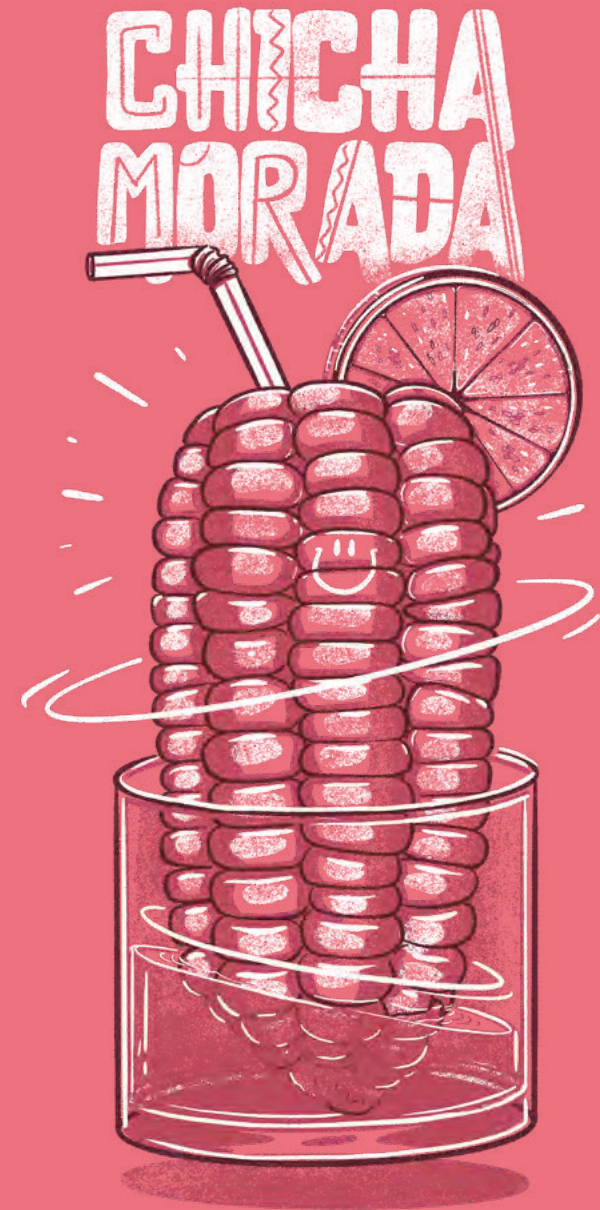
CHICHA MORADA .18

Chicha morada is a traditional Peruvian drink made from purple corn maíz morado, which is native to the Andes region. The beverage is both refreshing and flavorful, and it's widely consumed in Peru and other parts of South America.

Grey Goose Vodka, Chicha Morada,
Rectified Apple Juice



METHOD Built
TASTE Fresh & Corny





VISCACHA .16

The viscacha is a rodent from the Chinchillidae family, distinct from rabbits, which belong to the Leporidae family. Although it resembles a large rabbit with its long ears and thick fur, it is actually more closely related to chinchillas. It can be found in the mountainous and arid regions of Peru, where it lives at high altitudes. This animal is quite amusing because it often looks grumpy with its naturally pouty expression. This grouchy face contrasts with its peaceful lifestyle and adds a unique charm to this inhabitant of the Andean mountains.

Monkey Shoulder Whisky,
Laphroaig Quarter Cask Whisky, Pandan,
Almond, Plantain, Palm Sugar, Lemon, Coconut Milk



METHOD Clarified
TASTE Smoky & Banana

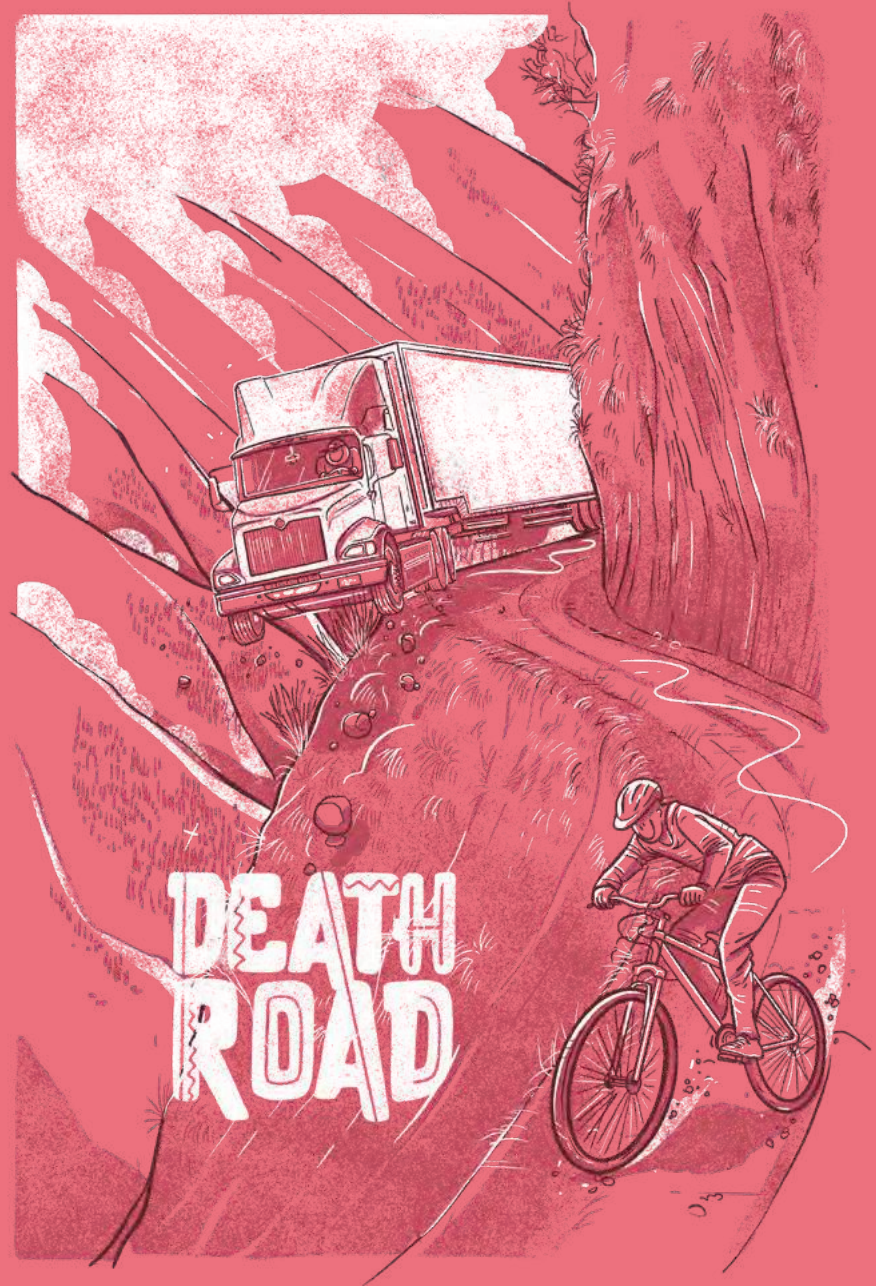
DEATH ROAD .17

“ Death Road ” usually refers to the North Yungas Road in Bolivia, famous for its perilous conditions and history of fatal accidents. However, Peru also has roads with similar dangers, characterized by steep cliffs, narrow passages, and challenging conditions. These roads pose risks due to landslides, fog, and limited safety measures, but they are essential for connecting remote communities. Navigating these roads demands caution, experienced drivers, and well- maintained vehicles. In 2008, I rode down one of these roads, starting at an altitude of around 5,000 meters and ending shortly thereafter in the Peruvian jungle, where I enjoyed a mango.

Huacatay infused Hendrick’s Gin, Gentian,
Martini Ambrato, Matacuy, Passion Berries, Tonic



METHOD Carbonated
TASTE Fizzy & Bitters





LECHE DE TIGRE .17

Leche de Tigre is a traditional Peruvian drink, typically served as an accompaniment to ceviche. It's a flavorful and tangy beverage made from the juices and liquids left over after marinating fresh seafood, particularly fish. It's known for its refreshing, zesty, and spicy qualities, with a mix of ingredients that pack a punch.

Citadelle Gin, Ceviche Distillate,
Coconut Oil, Lime, Aji Amajillo, Coriander



METHOD Shaken
TASTE Sour & Fresh

DOMINGO AL CHIFA .17

“Chifa” is a cuisine that blends traditional Chinese cooking with Peruvian ingredients. It originated in Peru in the late 19th and early 20th centuries when Chinese immigrants adapted their dishes using local ingredients, creating a unique fusion that is now a key part of Peruvian food culture. We went to a Chifa restaurant with our friends from Lady Bee, who go there every Sunday.

Diplomatico Reserva Exclusiva Rum,
Peking Duck Spice Mix, Sweet Vermouth,
Campari, Hoisin Sauce, Inca Bitters



METHOD Stirred
TASTE Bitters & Caramelized



INCA KOLA



INCA KOLA .17

Inca Kola is a bright yellow, sweet soda from Peru with a unique taste reminiscent of bubble gum. Created in 1935, it has become a national symbol, highly cherished by Peruvians. Its distinctive ingredient is lemon verbena, which gives it a floral flavor.

Hierba Luisa infused Pisco, Fino Sherry,
Lemongrass Cordial, Aji Amajillo



METHOD Carbonated
TASTE Herbal & Fizzy

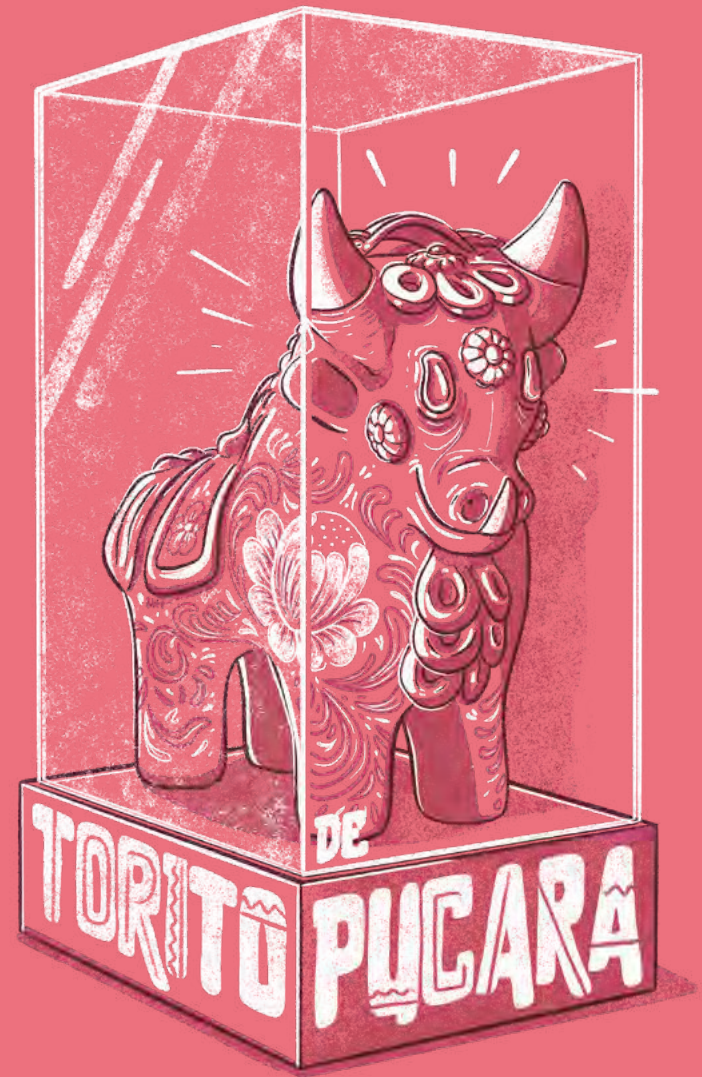
TORITO DE PUCARÁ .18

The Torito de Pucará is a traditional bull sculpture made of clay or wood, from the Pucará region in southern Peru. It symbolizes fertility and protection and is linked to the area's agricultural and religious traditions.

Woodford Reserve Bourbon, Cacao,
Blackcurrant, Yacon Syrup, Orange Lucuma Bitters



METHOD Stirred
TASTE Strong & Chocolate





TUPANANCHISKAMA

TUPÁNANCHISKAMA .16

The term “Tupánanchiskama” in Quechua is a greeting that translates to “see you soon” or “we will meet again”. Quechua is a family of indigenous languages spoken mainly in the Andes by the Quechua peoples, in Peru, Bolivia, Ecuador, Chile, Argentina, and parts of Colombia and Venezuela. It is one of the oldest languages in the Americas, with several dialectal variations.

Tonka Infused Bacardi 8 Rum, Roasted Coffee Distillate,
Arroz Con Leche, Chancaca Syrup, Egg



METHOD Built
TASTE Creamy & Nutty

TITICACA .17

Lake Titicaca is a large, high-altitude lake located in the Andes on the border between Peru and Bolivia. It is often regarded as the highest navigable lake in the world, sitting at about 3,812m above sea level. The lake has significant cultural, historical, and ecological importance.

Remy Martin VSOP Cognac, Pumpkin Seeds,
Picarones Spice mix, Fig Leaf, Pumpkin, Lemon,
Grilled Sweet Potatoe Milk



METHOD Clarified
TASTE Sweet & Silky





COCO & THE LAMA .17

During our trip to Peru, we encountered numerous llamas, majestic animals that are emblematic of the Andean landscapes. Essential to the daily lives of local communities, they are used for transport, wool, and meat, and they hold an important place in the country's culture and economy.

Sake, Oyster Sauce Distillate,
St-Germain, Muña, Tomato Pickled, Red Miso



METHOD Stirred
TASTE Umami & Mineral

MÁNCORA .18

Máncora Beach, located in northern Peru (Piura region), is one of the country's most famous beaches. Known for its warm waters, perfect surfing waves, and bohemian vibe, it attracts both tourists and locals with its nearly constant sunshine, golden sandy beaches, and festive atmosphere.

Plantation 3 Stars Rum, Toasted Barley Distillate,
Maracuja, Emoliente Spice Mix,
Coconut Water, Lime, Milk



METHOD Clarified
TASTE Toasty & Tropical



MACHU PICCHU

Pisco, liqueur de maïs, pop-corn caramélisé, citron vert, sirop de maïs, sel de maïs.

CHICHA MORADA

Vodka Grey Goose, Chicha Morada, jus de pomme rectifié.

VISCACHA

Whisky Monkey Shoulder, Whisky Laphroaig Quarter Cask, pandan, amandes, jus de banane plantain, sucre de palme, citron jaune, lait de coco.

DEATH ROAD

Gin Hendrick's infusé à la tagète, Gentiane, Martini Ambrato, Liqueur Matacuy, baie de passion, tonic.

LECHE DE TIGRE

Gin Citadelle, Distillat de ceviche, huile de coco, citron vert, piment jaune, coriandre.

DOMINGO AL CHIFA

Rhum Diplomatico Reserva Exclusiva, mélange d'épices canard laqué, vermouth rouge, Campari, sauce hoisin, Inca bitters.

INCA KOLA

Pisco infusé à la verveine citronnelle, Fino Sherry, cordial de citronnelle, piment jaune.

TORITO DE PUCARA

Bourbon Woodford Reserve, cacao, cassis, sirop de poire de terre, bitters orange et lucuma.

TUPÁNANCHISKAMA

Rhum Bacardi 8 infusé à la fève de tonka, distillat de café torréfié, riz au lait péruvien, sirop de sucre chancaca, œuf entier.

TITICACA

Cognac Remy Martin VSOP, graines de courge, mélange d'épices "Picarones", feuille de figuier, courge, citron jaune, lait infusé à la patate douce grillée.

COCO & THE LAMA

Sake, Distillat de sauce huître, S^t-Germain, Muña, pickles de tomate, miso rouge.

MÁNCORA

Rhum Plantation 3 Stars, Distillat d'orge toasté, fruit de la passion, mélange d'épices "Emoliente", eau de coco, citron vert, lait entier.

**YUSULPAYKI
TO OUR SUPPORTING BRAND**

Remy Martin
Citadelle
Hendrick's
Bacardi
Plantation
Diplomatico
Woodford Reserve
Monkey Shoulder
Laphroaig
Grey Goose
Campari
St-Germain
Martini

**YUSULPAYKI
TO THE CREATIVE TEAM**

Art Direction - Agathe de Roquefeuil
Illustrations - Tristan Barbier/minastrie



DANICO – 7J/7 – 18H/2H
6, RUE VIVIENNE 75 002 PARIS – @DANICOPARIS

Prix en euros toutes taxes comprises.
La liste des ingrédients allergènes est disponible auprès de votre serveur.