

COLD DRINKS

(NON ALCOHOLIC)

LEMONADES - S/ 15

Classic
Hierba Buena (Mint)
Hierba Luisa (Lemongrass)

NATURAL JUICES - S/ 15

Passionfruit
Starfruit & Passionfruit
Chicha Morada (Spiced Peruvian purple corn)

HOMEMADE SODAS - S/ 15

Orange
Lemon Grass
Mango

SOFT DRINKS

Coca Cola ▪ S/ 9
Inca Kola ▪ S/ 9
Water:
Agua Munay (Still) ▪ S/ 12
Agua Munay (Sparkling) ▪ S/ 12

BEERS

CUSQUEÑA (370 ml) - S/ 14

Golden ▪ Wheat ▪ Dark

CRAFT BEER SPECIALS - S/ 18

Ask to our staff

WINES

	Copa	Botella		Copa	Botella
BLANCO			TINTO		
Tabernerero (Peru)	S/ 25	S/ 85	Tabernerero (Peru)	S/ 25	S/ 85
Blend of Chardonnay, Chenin blanc & Sauv. Blanc			Cabernet Sauvignon		
Intipalka (Peru)	S/ 28	S/ 95	Intipalka (Peru)	S/ 27	S/ 95
Sauvignon Blanc			Shiraz/Syrah		
Finca las Moras (Argentina)	S/ 28	S/ 98	Cousiño Macul (Chile)	S/ 28	S/ 105
Sauvignon Blanc			Cabernet Sauvignon		
			Escorihuela Gascon (Argentina) Malbec	---	S/ 115

BAR

PISCO CLASSICS - S/ 28

Classic PISCO SOUR
Passion fruit PISCO SOUR
Purple corn PISCO SOUR

Classic CHILCANO
Passion fruit CHILCANO
Berries and mint CHILCANO

PISCO MOJITO
(Pisco acholado, mint, lime)

SPIKED PUNCH - S/ 32

PISCO PUNCH
(Pisco acholado, pineapple, orange,
lime, house syrup)

CHICHA PUNCH
(Pisco quebranta, purple corn, pineap-
ple, orange, lime, house syrup)

TROPICAL PUNCH
(Appleton rum, starfruit, passionfruit,
lime, house syrup)

WATERMELON STRAWBERRY PUNCH
(Amazonian gin, watermelon, straw-
berry, star anise, lime, house syrup)

STARTERS

GRILLED GARLIC AND HERB ANDEAN BREAD - S/ 22

Local artisanal bread / roasted garlic / confit tomato / fresh herbs/ chili / balsamic vinegar reduction

Vegan / Vegetarian

PERUVIAN GUACAMOLE - S/ 32

Fresh smashed avocado/ lime/ onion/ garlic/ chili / coriander/ andean cheese/ Andean grain crackers

Vegetarian

GARLIC AND CHILI PRAWNS - S/ 38

Sauteed Garlic and chili prawns / artisanal chorizo/roasted chili chimichurri / white wine /olive oil / grilled house bread

CAUSA LIMEÑA - S/ 38

Andean potato causa / shredded chicken / aioli / avocado / tomato/ capsicum / olives.

LOCAL MUSHROOMS - S/ 38

Sauteed mixed local mushrooms/garlic/ rocoto chili / garden herbs/ white wine / olive oil/grilled house bread

Vegan / Vegetarian

TROUT TARTAR - S/ 42

Fresh local trout / sauce of smoked and roasted local chilies / crispy rice / herb oil / glazed sweet potato / avocado

CEVICHE ANDINO - S/ 42

Fresh local trout/rocoto chili leche de tigre / onion / glazed sweetpotato / lime/ Andean corn

CLASSIC CEVICHE - S/ 43

Cubes of fresh market fish / leche de tigre / local chili / onion /served with andean corn and glazed sweet potato.

CEVICHE BARRIO - S/ 46

Cubes of fresh market fish / topped with golden fried calamari / leche de tigre / local chili / onion / served with andean corn and glazed sweet potato.

CHICKEN NOODLES SOUP - S/ 28

Homemade fresh chicken noodle and vegetable soup/ginger / oregano / served with artisanal bread

MAIN COURSES

ARROZ ESPAÑOL - S/ 60

Creamy squid ink risotto / topped with grilled and marinated prawns, calamari / artisanal chorizo / roasted chili chimichurri / rocoto aioli

PORK CUTLET - S/ 69

250gm grilled local pork cutlet / Andean potatoes mortero style / local mix mushroom and rosemary sauce/fresh green leaves and herbs

ARROZ CON MARISCOS - S/ 54

Mix of fresh seafood / rice tossed in a Peruvian-spiced cream sauce / topped with parmesan cheese / served with salsa criolla.

RIBEYE FILLET - S/ 78

250gm grassfed Andean beef / roasted farm vegetables / Andean potato puree /creamy four pepper sauce

GRILLED TROUT - S/ 49

220gm barbecued local trout fillet / marinated in Peruvian herbs and spices / Rosemary and garlic native golden potatoes / fresh garden salad

FETTUCCINI A LA DIABLA - S/ 52

Sauteed prawns and calamari / served with a roasted chili, garlic and tomato sauce / fettuccini / fresh basil / parmesan cheese

CHICKEN MILANESE - S/ 48

Fresh pan-fried chicken breast coated in aromatic herbs and artisanal bread crumbs / sacred valley cauliflower puree/ mix of green leaves / tomatoes / avocado / house vinaigrette

CLASSIC LOMO SALTADO - S/ 54

Stir fried beef fillet / onions / Peruvian chilies / tomatoes / oyster and soy sauce / served with white rice and Andean fried potatoes.

EL TRÍO - S/ 64

Three classics of peruvian seafood cuisine: Classic Ceviche / Arroz con Mariscos / Jalea (golden fried calamari)

PESTO GNOCCHIS - S/ 48

Housemade fresh Andean potato gnocchis / rustic Peruvian style pesto / fresh herbs and leaves / grilled cherry tomatoes/caramelized nuts / parmesan cheese /

Vegetarian

VALLEY SALAD - S/ 48

Local mesclun leaves / avocado / roasted strawberries / grilled Andean cheese / cherry tomatoes/pistacio / onion / berry and balsamic dressing

Vegetarian / Gluten free

GARDEN TO GRILL - S/ 47

Roasted sacred valley coliflour, grilled baby vegetables / pumpkin and carrot puree / fresh herbs /cashews

Vegetarian / Gluten free / Vegan

HOT DRINKS

COFFEE

Espresso ▪ **S/ 9**

Americano ▪ **S/ 9**

Cappuccino ▪ **S/ 11**

Latte ▪ **S/ 10**

INFUSIONS ▪ **S/ 15**

Chamomile

Andean Mint

Lemongrass

Coca

DESSERTS

PANNACOTTA ▪ **S/ 24**

Coconut pannacotta served with fresh mango, passionfruit and biscotti.

TEXTURES OF PERUVIAN CHOCOLATE ▪ **S/ 27**

Chocolate dipped brownie bar filled with layers of chocolate mousse, served with chocolate icecream, candied orange and hazelnuts.

CHEESECAKE ▪ **S/ 25**

Andean cheesecake served with roasted strawberries and crispy pistachio.