



MORENA

— PERUVIAN KITCHEN —



— DRINKS —

NATURAL AND ARTISANAL

15

- Orange soda
- Lemongrass soda
- Mango soda
- Chicha morada
- Lemongrass lemonade
- Classic lemonade
- Peach & mint ice tea
- Tropical (Passion fruit & mandarin, topped with pineapple foam)

SOFT DRINKS

- Coca Cola 9
- Inca Kola 9

WATER:

- Agua Munay (still) 12
- Agua Munay (sparkling) 12

Prices in Soles, includes taxes

— BAR —

COCKTAILS

Pisco Sour Classic (Pisco, lime, syrup)	28
Passion fruit Sour (Pisco, passion fruit, syrup)	28
Chicha Morada Sour (Pisco, purple corn, syrup)	28
Chilcano (Pisco, ginger ale, lime)	28
Pisco Punch (Pisco, pineapple juice, lime, fresh fruit)	32
Chicha Punch (purple corn, pineapple, lime, fresh fruit)	32
Cuscotini (Gin, pisco, lime juice, mint, cucumber)	32
Mojito del Día (White rum, lime, seasonal fruit, mint)	32
Strawberry Negroni (Gin, campari marinated in strawberry, vermouth rosso)	38
La Catedral (Rum, pisco, passion fruit, pineapple, orange, muña)	32
Pasión de Altura (Pisco, caña alta, raspberry, tangerine, orange)	32

WINES

RED

	(GLASS BOTTLE)
Tabernero (Peru) (Cabernet Sauvignon)	25 85
Cousiño Macul (Chile) (Cabernet Sauvignon)	28 105
Intipalka (Peru) (Syrah)	27 95
Escorihuela Gascon (Argentina) (Malbec)	115

WHITES

	(GLASS BOTTLE)
Tabernero (Blend of Chardonnay, Chenin Blanc & Sauvignon Blanc)	25 85
Intipalka (Peru) (Sauvignon Blanc)	28 95
Finca las Moras (Argentina) (Sauvignon Blanc)	28 98

BEER

Cusqueña (Blonde, Dark or Wheat)	14
Local Craft beer	18

Prices in Soles, includes taxes

— SOMETHING TO START —

GUACAMOLE DEL HUERTO

Rustic Peruvian guacamole, pumpkin confitado, capsicum, coriander, local goats' cheese, quinoa, Andean seed crackers

32

CROQUETAS DE CHOCLO CON QUESO

Local corn, Andean cheese, huancaína sauce, black onion

32

CHORIZO BRUSCHETTAS

Artisanal bread, andean chorizo, local cheese, caramelized onion, roasted chili chimichurri

25

PUMPKIN BRUSCHETTAS

Artisanal bread, roasted pumpkin, goat cheese, caramelized hazelnuts, wild honey

25

Prices en Soles, includes taxes

 = VEGETARIAN

— APPETIZERS —

ANTICUCHOS DE ALPACA

Marinated pieces of alpaca fillet, andean cheese and corn, native potatoes, housemade ocopa sauce

45

CAUSA MORENA

Fresh trout tartar acevichada, squid ink causa, quail egg, cherry tomato, avocado, huancaína sauce, yuca cracker

40

PAPA RELLENA

Potato croquette, beef & vegetables filling, peanut, chili, criolla sauce, rocoto huancaína sauce

38

CAUSA CROCANTE

Crispy potato causa, shredded chicken, house alioli, avocado, egg, tomato, olive, huancaína sauce

40

CEVICHE DE TRUCHA

Fresh Andean trout, artichoke leche de tigre, aji limo, sweet potato puree, toasted corn, green herb oil

42

BEETROOT CARPACCIO

Marinated beetroot slices, orange, walnut praline, goat cheese mousse, cherry tomato, balsamic reduction, citrus and rosemary sauce

40

SOPA CASERA

(Perfect for altitude sickness)

Farm raised chicken, native potatoes, noodles, farm egg, andean corn, fresh herbs

28

— MAIN COURSE —

GRILLED TROUT

Fresh grilled trout, anticuchera sauce, native potatoes, roasted chili chimichurri, garden salad

54

PORK BELLY

Confit crispy pork belly, chupe de olluco, andean chancaca, pisco and herb jus

54

OSOBUCO

400 gr. Osobuco cooked for eight hours in herbs, spices and local wine, Andean potato puree, baby vegetables, grilled mushrooms

58

CUY CROCANTE

Crispy guinea pig marinated in traditional herbs, native potatoes, tamal cusqueño, criolla salad

69

GNOCCHIS DE AJÍ DE GALLINA

Creamy ají de gallina sauce, housemade gnocchis, pecans, olives, parmesan cheese

52

LOMO SALTADO MORENA

Stir fry beef fillet, vegetables, native potatoes, quinotto, yellow pepper, huancaína sauce

58

— MAIN COURSE —

ARROZ CON MARISCOS

Risotto rice, fresh grilled seafood, peruvian chilis, chalaquita, wood oven

54

ALPACA

Alpaca fillet, Andean capchi style risotto with mushrooms and beans, cheese, alpaca jus

62

PESTO GNOCCHIS

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

48

ENSALADA DEL VALLE

Local mesclun leaves, avocado, grilled strawberries, local Andean cheese, cherry tomato, mixed berry vinaigrette, pistachio, onion

40

QUINOA LOCRO

Valley pumpkin stew, quinoa mix, huacatay, broad beans, corn

42

DOUBLE CHEESE BURGER

Housemade double beef burgers, grilled onions, bacon, tomato, lettuce, cheese, burger sauce, Peruvian fries

40

Prices in Soles, includes taxes

 = VEGAN

 = VEGETARIAN



— DESSERTS —

CACAO

Peruvian chocolate ice cream, brownie, chocolate mousse, crushed caramelized peanuts, chocolate sauce

25

CRÈME BRÛLÉE

Vanilla crème brûlée, raspberry, biscuit, white chocolate mousse, pistachio

25

PANNACOTTA

Coffee pannacotta, Andean cañazo alcohol poached and caramelized pears

25

AFFOGATO WITH CHURROS

Churros, dulce de leche, coffee, vanilla ice cream

25

Prices in Soles, includes taxes



— COFFEE & CHOCOLATE —

Americano	9
Espresso	9
Macchiato	10
Cappuccino	11
Latte	11
Hot chocolate with Marshmallows	13

— LOCAL FRESH HERB TEA POTS —

Chamomile	15
Lemongrass	15
Coca	15
Lemongrass & Ginger	15
Muña (Andean mint)	15
Black tea	15
Morena tea (special blend of local spices)	18
Té Piteado (Black tea, lime, pisco)	20

Prices in Soles, includes taxes



You inspire us

Thank you very much

Lisete, Luke
&
THE MORENA GROUP TEAM