

The background of the entire page is a light, monochromatic floral pattern. It features various types of flowers and leaves, including what appears to be a large, five-petaled flower in the upper left and several smaller, more delicate blossoms scattered throughout. The colors are muted, consisting of soft greys, off-whites, and very light greens, creating a subtle and elegant texture.

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)	29
Passion fruit Sour (Pisco, passion fruit, syrup)	29
Chicha Morada Sour (Pisco, purple corn, syrup)	29
Chilcano (Pisco, ginger ale, lime)	29
Pisco Punch (Pisco, pineapple juice, lime, fresh fruit)	32
Chicha Punch (Pisco, 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)	34
Pasión de Altura (Pisco, caña alta, raspberry, tangerine, orange)	34

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, corn ashes

32

CHORIZO BRUSCHETTAS

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

28

PUMPKIN BRUSCHETTAS

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

28

— APPETIZERS —

ANTICUCHOS DE ALPACA

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

46

CAUSA MORENA

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

40

PAPA RELLENA

Potato croquette with quinoa, beef & vegetables filling, peanut, chili, criolla sauce, rocoto Huancaína sauce

42

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, ají limo, sweet potato puree, toasted corn, green herb oil

46

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

32

CRIOLLA SOUP

(Spiced beef noodle soup)

Pieces of beef fillet, chilli and tomato broth, pasta, dairy cream, egg, oregano, served with artisanal bread

36

— MAIN COURSE —

GRILLED TROUT

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

56

PORK BELLY

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

56

OSOBUCO

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

60

CUY

Guinea pig marinated in traditional herbs, native potatoes, tamal cusqueño, corn, 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, quintonillo, yellow pepper, huancaína sauce

62

— MAIN COURSE —

ARROZ CON MARISCOS

Risotto rice, fresh seafood gratined,
peruvian chilis, chalaquita

56

ALPACA

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

64

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, baby 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

28

CRÈME BRÛLÉE

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

26

PANNACOTTA

Coffee pannacotta, Andean cañazo alcohol poached and caramelized pears

26

AFFOGATO WITH CHURROS

Churros, dulce de leche, coffee, vanilla ice cream

26

— 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



You inspire us

Thank you very much

Lisete, Luke
&
THE MORENA GROUP TEAM