



MORENA

— PERUVIAN KITCHEN —



— DRINKS —

NATURAL AND ARTISANAL

15

Orange soda

Lemongrass soda

Mango soda

Chicha morada

Lemongrass lemonade

Classic lemonade

Peach & mint iced tea

Tropical (Passion fruit & mandarin, topped with pineapple foam).

SOFT DRINKS

Coca Cola

12

Inca Kola

12

WATER:

Agua Munay (Still)

10

Agua Munay (Sparkling)

10

Prices in Soles, includes taxes

— BAR —

COCKTAILS

Pisco Sour Classic (Pisco, lime, syrup)	30
Passion fruit Sour (Pisco, passion fruit, syrup)	30
Chicha Morada Sour (Pisco, purple corn, syrup)	30
Chilcano (Pisco, ginger ale, lime)	32
Pisco Punch (Pisco, pineapple juice, lime, fresh fruit)	34
Chicha Punch (Pisco, purple corn, pineapple, lime, fresh fruit)	34
Cuscotini (Gin, pisco, lime juice, mint, cucumber)	34
Mojito del Día (White rum, lime, seasonal fruit, mint)	34
La Catedral (Rum, pisco, passion fruit, pineapple, orange, muña)	36
Pasión de Altura (Pisco, caña alta, raspberry, tangerine, orange)	36
Strawberry Negroni (Gin, campari marinated in strawberry, vermouth rosso)	40

BEER

Cusqueña (Golden, Dark or Wheat)	14
Local Craft beer	20

Prices in Soles, includes taxes

— SOMETHING TO START —

GUACAMOLE DEL HUERTO

Rustic Peruvian guacamole, confit pumpkin, capsicum, coriander, local goats cheese, quinoa, Andean seed crackers.

32

CROQUETAS DE CHOCLO CON QUESO

Local corn, Andean cheese, Huancaína sauce, corn ashes.

32

GARLIC AND CHILI PRAWNS

Sauteed garlic and chili prawns, artisanal chorizo, roasted chili chimichurri, white wine, olive oil, grilled house bread.

42

CHORIZO BRUSCHETTAS

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

36

Prices in Soles, includes taxes

 = VEGETARIAN

— APPETIZERS —

ANTICUCHOS DE ALPACA 46

Marinated pieces of alpaca fillet, andean cheese and corn, native potatoes.

CAUSITA LIMEÑA 40

Andean potato causa, shredded chicken, alioli, avocado, tomato, capsicum, olives.

TIRADITO AL ESTILO JOSÉ 46

Highland trout slices, yellow leche de tigre, avocado, sweet potato, chalaquita, quinoa.

CEVICHE BARRIO 48

Fresh market fish, topped with golden fried calamari, leche de tigre, local chili, onion, served with andean corn and glazed sweet potato.

CEVICHE DE TRUCHA 46

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

SOPA CASERA 32

(Perfect for altitude sickness)

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

SOPA CRIOLLA 36

Slow cooked beef rib, chilli and tomato broth, pasta, dairy cream, egg, oregano, served with artisanal bread.

Prices in Soles, includes taxes

— MAIN COURSE —

OSOBUCO

66

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

ALPACA

64

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

LOMO SALTADO MORENA

62

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

LOMO SALTADO CLÁSICO

62

Stir fried beef fillet, vegetables, fried local potatoes, rice.

CUY

79

Guinea pig marinated in traditional herbs, native potatoes, rocoto relleno, andean cheese and corn, criolla salad.

PORK BELLY

58

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

Prices in Soles, includes taxes

— MAIN COURSE —

MAR Y TIERRA

66

Stir-fried noodles criolla style, sauteed pieces of beef and prawns, onion, Peruvian peppers, tomatoes.

GNOCCHIS DE AJÍ DE GALLINA

56

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

TROUT

58

Grilled local trout fillet, marinated in Peruvian herbs and spices, rosemary and garlic, native golden potatoes, fresh garden salad.

ARROZ CON MARISCOS

68

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

EL TRÍO

72

Classic Ceviche, Arroz con Mariscos, Jalea (golden fried calamari).

MORENA BURGER

40

Housemade double beef burgers, grilled onions, bacon, tomato, lettuce, cheese, burger sauce, fried local potatoes.

Prices in Soles, includes taxes

— VEGETARIAN —

APPETIZERS

BEETROOT CARPACCIO **GF** 40

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

GUACAMOLE DEL HUERTO 32

Rustic Peruvian guacamole, pumpkin confitado, cupsicum, coriander, local goats cheese, quinoa, Andean seed crackers.

CROQUETAS DE CHOCLO CON QUESO 32

Local corn, Andean cheese, Huancaína sauce, corn ashes.

MAIN COURSES

PESTO GNOCCHIS 48

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

ENSALADA DEL VALLE **GF** 44

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

QUINOA **GF** **V** 46

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

V = VEGAN

GF = GLUTEN FREE

Prices in Soles, includes taxes

— DESSERTS —

CACAO

28

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

CRÈME BRÛLÉE

28

Vanilla crème brûlée, raspberry, biscotti, white chocolate mousse, pistachio.

TEXTURES OF PERUVIAN CHOCOLATE

28

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

AFFOGATO WITH CHURROS

26

Churros, dulce de leche, coffee, vainilla ice cream.

PANNACOTTA

26

Coconut pannacotta served with fresh mango, passionfruit and biscotti.

Prices in Soles, includes taxes



— COFFEE & CHOCOLATE —

Americano	9
Espresso	9
Macchiato	12
Cappuccino	12
Latte	12
Hot chocolate with Marshmallows	14

— LOCAL FRESH HERB — TEA POTS

Chamomile	15
Lemongrass	15
Coca tea	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



Thank you very much



Lisete, Luke
&
TEAM MORENA