



MORENA

— PERUVIAN KITCHEN —





— DRINKS —

NATURAL AND ARTISANAL

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

15

SOFT DRINKS

- Coca Cola
- Inca Kola

12

12

WATER:

- Agua Munay (Still)
- Agua Munay (Sparkling)

10

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	22

Prices in Soles, includes taxes

— SOMETHING TO START —

GUACAMOLE DEL HUERTO

36

Rustic peruvian guacamole, caramelized pumpkin, limo chilli, cilantro, goat cheese, crispy quinoa, seed crackers.

CROQUETAS DE CHOCLO Y QUESO

38

Local corn and Andean cheese croquettes, creamy huancaína sauce and ash-baked onion.

ROLLITOS DE ARROZ Y PATO

46

Crispy homemade spring rolls, aromatic northern peruvian rice and duck filled, creamy truffled huancaína sauce.

SCALLOP EXPLOSION

48

Seared scallops, spicy local chilli, passion fruit and ponzu sauce with chalaquita.

TACO SUREÑO

38

Grilled trout belly, avocado, chalaquita, chilli mayo and herbs.

 = VEGETARIAN

— APPETIZERS —

BRASA DE ALPACA EN ANTICUCHADA

48

Grilled alpaca skewers, local corn, smashed native potato, charred chilli aioli, crunchy salad.

LA CAUSA EN MANIFESTACIÓN

52

Fried seafood, potato causa, spiced trout tartar, mix of peruvian sauces and textures.

TARTARE SUPER BONDADOSO

46

Nikkei style torched beef fillet tartar, avocado and rocoto ponzu sauces in oriental juices and crispy with a lot of texture, tapioca cracker.

LANGOSTINO Y VONGOLE

68

Grilled jumbo prawns and clams, yellow chilli and white wine sauce, creamy mashed potatoes, fresh avocado, seasonal sprouts and garlic flakes.

CEVICHE MISTERIOSO Y CALLEJERO

66

Fresh market fish, octopus, prawns, barbecue and smoked local chilli leche de tigre, candied sweet potato, corn, fried calamari.

— APPETIZERS —

TIRADITO MEDITERRÁNEO DE HARTO RECORRIDO 54

Local sliced trout, seared scallops,
parmesan cheese Mediterranean style leche de tigre,
garlic chips, avocado, cherry tomato,
onion, chilli and herbs.

PULPO ASADO Y LA OLIVA 58

Barbecue marinated octopus pieces,
creamy black olive and lime sauce, avocado,
tapioca crackers, garlic chips, aioli.

MUCHAME BIEN BONITO 52

Cured local sliced trout, avocado,
tomatoes with origan pesto and roasted garlic chips,
served with homemade grilled bread.

SOPA CASERA 32

(Perfect for altitude sickness)
Farm raised chicken, native potatoes, noodles,
farm egg, Andean corn, fresh herbs.

SOPA CRIOLLA DE ANTAÑO 40

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

— MAIN COURSE —

OSOBUCO BRASEADO

70

400gr Ossobuco that melts served in its own cooking juices, creamy Andean tuberculos puree, baby vegetables, texture of seasonal mushrooms and microgreen salad.

ALPAQUITAY

72

Andean alpaca fillet steak, aromatic creamy pepper sauce, grilled asparagus, risotto de papa and seasonal mushroom.

LOMO SALTADO MORENA

70

Wok-fried beef fillet with vegetables in spiced juices, natives potatoes and quinotto in creamy huancaína sauce.

LOMO SALTADO CLÁSICO

66

Wok-fried beef fillet with vegetables in spiced juices, fried local potatoes and rice with corn and butter.

MISTER CUY AL WOK

89

Chinese Peruvian fragrant fried rice with confit crispy Guinea pig, seasonal mushrooms, vegetables, honsen egg, herbs and spicy with special house Tonkara sauce.

CRISPY Y BUTA

66

Juicy crispy pork belly with a slightly spicy sweet and sour sauce, creamy baked sweet potato puree with a fresh touch of chives.

MAR Y TIERRA

70

Stir-fried jumbo prawn and beef fillet, noodles in a Nikkei style sauce, vegetables, toasted sesame seeds and huancaína sauce.

— MAIN COURSE —

ASADO DE TIRA NORTEÑO

74

18 hours slow cooked beef ribs in a rich flavored northern peruvian style sauce, served with roasted pumpkin and grana padano agnolotti pasta.

GALLINA AL AJÍ CREMOSO

56

Creamy aji de gallina sauce, homemade grilled gnocchis, pecans, olives, parmesan cheese and herbs.

TRUCHA FASHION

62

Grilled local marinated trout fillet, with a sauce rich in lemon, butter, capers and cherry tomato, local potato puree, seared peruvian asparagus.

NUESTRO ARROZ CON MARISCOS 1.0

72

Mix of grilled seafood served on a peruvian chilli based creamy risotto, topped with parmesan cheese, herbs, chalaquita.

ARROZ MELOSO DE NORTE

76

Seared local trout and mixed seafood, served on a fragrant northern style black beer, coriander, peruvian squash flavoured rice, asparagus, garlic chips and roasted garlic aioli.

SMASH BURGER

40

House special blend seared beef pattie, sweet onion, bacon, tomatoes, lettuce, chef David's burger sauce, brioche bun, fried rustic local potato with cheese.

DEGUSTACIÓN DE MAR

82

Classic Ceviche, Creamy seafood rice, Crispy seafood.

— VEGETARIANS —

AGUACATE A LA BRASA

38

From the fire, grilled avocado, honsen egg,
Peruvian Japanese style sauce, local herbs.

GUACAMOLE DEL HUERTO

36

Rustic peruvian guacamole, caramelized pumpkin,
limo chilli, cilantro, goat cheese, crispy quinoa,
seed crackers.

EMULSIÓN DE GARBANZO Y SÉSAMO

42

Hummus with sesame seed and extra virgin olive oil,
roasted baby carrots, candied cherries,
homemade bread, exotic fruit and pistachios.

CROQUETAS DE CHOCLO Y QUESO

38

Local corn and Andean cheese croquettes,
creamy huancaína sauce and ash-baked onion.

QUINUA SALAD

46

Wild tomato vinaigrette, Andean cheese,
gem lettuce hearts, olives, cherry tomato,
toasted quinoa.

AGNOLOTTIS NORTEÑOS

56

Homemade agnolottis stuffed with lots of pumpkin
and grana padano, in a sage butter and roasted nuts.

RISOTTO BOSCO

52

Wild mushroom, truffle butter
and ripe cheese risotto, local herbs.

Prices in Soles, includes taxes

 = VEGAN

 = GLUTEN FREE



— DESSERTS —

CACAO

30

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

CREME BRÛLÉE

30

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

TEXTURA OF PERUVIAN CHOCOLATE

30

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

AFFOGATO WITH CHURROS

28

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

PANNACOTTA

28

Coconut Pannacotta, served with fresh mango, passion fruit and biscotti.

— 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