

Starters

Tiradito S/.45

Fish of the day / cream of yellow aji pepper / white corn / sweet potato

Local Trout Causa S/.43

Yellow potatoes / avocado / tomato onion salsa

Black Quinoa S/.39

Poached egg / serrano jam / fontina cheese

Octopus Confit S/.43

Tarwi puree / caramelized botija olives / mint salsa verde

Taxes and Services included 39/34741/5/16

Salads and Soups

Local Peach Salad s/.40

Gorgonzola cheese/ barley / blueberries / pistachios / bourbon citrus vinaigrette

Quinoa Salad s/.39

Sorrel leaves/ avocado / mango / citrus vinaigrette

Tempura – Battered Shrimp Salad S/.44

Golden berries / mango/ sweet chili & passion fruit honey vinaigrette

Farmer's Salad S/.40

*Sautéed vegetables of the day / apple / local spinach / passionfruit vinaigrette /
caramelized toasted corn*

Cream of Potato Soup S/.35

Andean potatoes / Grana Padano cheese

Peruvian Shrimp Chowder S/.42

Yellow potatoes / lima beans / paria cheese / poached quail egg / huacatay

Soup of the Day S/.36

Please ask your server

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Entrees

Local Elderberry & Rosemary Glazed Salmon S/.67

Roasted baby native potatoes / sauteed seasonal vegetables

Crispy Local Trout S/.68

Pesto and Wheat berry risotto / charred cherry tomatoes / tarragon and olive gremolata

Roasted Leg of Lamb S/.73

Roasted for 48hours / huacatay quino risotto

Boneless Rib-eye (400 grams) S/.130

Truffle butter/ chimichurri / grilled vegetable salad

Crispy Pork Belly S/.70

tacu tacu / creole salsa / glazed sweet potato

Raviolo S/.50

Filled with queso fresco, spinach, & egg yolk / browned butter, lemon, sage sauce / toasted walnuts / grana padano

Homemade Tagliatelle Pasta S/.65

Duck confit ragu / white kidney beans

Pachamanca (for two) S/.145

Beef tenderloin / pork belly / chicken breast / sweet potato / paria cheese / boiled potatoes / pachamanca sauce

Local Grain-Crusted Chicken S/.59

Sunflower / chia / flaxseed / sesame / lemon herb butter / local sautéed vegetables

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Desserts

Sin Nombre S/.39

lucuma mousse / kiwicha granola / dehydrated uncucha

Plátanos al Pisco S/.40

Chocolate sauce / cocona sorbet

Chocolate and Coffee S/.41

Chocolate mousse / coffee ice cream / chocolate crumble

Chirimoya S/.39

almond crumble / local orange merengue / local passion fruit sorbet

Camu Camu and Moraya S/.40

Moraya cheesecake/ chocolate crumble / camu camu sorbet / dehydrated carrot

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Beverages

<i>Acqua Panna 250ml</i>	<i>S/. 14</i>
<i>Acqua Panna 500ml</i>	<i>S/. 22</i>
<i>San Pellegrino 250ml</i>	<i>S/. 14</i>
<i>Sodas</i>	<i>S/. 10</i>
<i>Natural Juices</i>	<i>S/. 15</i>
<i>Ice Tea</i>	<i>S/. 15</i>
<i>Local Water</i>	<i>S/. 11</i>
<i>Lemonades</i>	<i>S/. 15</i>
<i>- Peppermint</i>	
<i>- Herbal with Watermelon</i>	
<i>- Black Andean Mint</i>	
<i>- Golden Berry</i>	
<i>Soft Drinks</i>	<i>S/. 15</i>
<i>- Chicha Morada</i>	
<i>- Emoliente</i>	
<i>Homemade Sodas</i>	<i>S/. 15</i>

Beers

Nacional

<i>Cusqueña regular</i>	<i>S/. 25</i>
<i>Cusqueña malta</i>	<i>S/. 25</i>
<i>Cusqueña red lager</i>	<i>S/. 25</i>
<i>Cusqueña trigo</i>	<i>S/. 25</i>

International

<i>Stella Artois</i>	<i>S/. 17</i>
<i>Corona</i>	<i>S/. 17</i>
<i>Budweiser</i>	<i>S/. 17</i>

Crafted

<i>Supay – Quinoa</i>	<i>S/. 25</i>
<i>Candelaria - Pale Ale</i>	<i>S/. 25</i>
<i>Candelaria - Red Ale</i>	<i>S/. 25</i>
<i>Candelaria - Witbier</i>	<i>S/. 25</i>
<i>Cumbres- Quinoa</i>	<i>S/. 25</i>
<i>Cumbres - Kañiwa</i>	<i>S/. 25</i>
<i>Tio Luque - Ipa</i>	<i>S/. 25</i>
<i>Huaracina - Pale Ale</i>	<i>S/. 25</i>

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Coffee

<i>Espresso</i>	<i>S/. 12</i>
<i>American</i>	<i>S/. 12</i>
<i>Cappuccino</i>	<i>S/. 14</i>
<i>Late</i>	<i>S/. 12</i>
<i>Decaffeinated</i>	<i>S/. 12</i>

Tea and infusions

<i>Infusions</i>	<i>S/. 12</i>
<i>Anise and Lúcumá delight</i>	<i>S/. 15</i>
<i>Anise, star anise, lúcumá and marigold flowers</i>	
<i>Green tea and quince glamour</i>	<i>S/. 15</i>
<i>Green tea, apple, quince, lemon peel, rose petals and cornflower</i>	
<i>Herbal digestive</i>	<i>S/. 15</i>
<i>Black andean mint leaves, peppermint, marjoram, anise, Roses petals and orange peel</i>	
<i>Té Grandma's Garden</i>	<i>S/. 15</i>
<i>Strawberries, blackberries, raspberries, raisins, Apples and flowers</i>	
<i>Mango Friends</i>	<i>S/. 15</i>
<i>Mango, orange and pineapple blend</i>	
<i>China Snow Buds</i>	<i>S/. 15</i>