



Each morning arrive at our kitchen the best products of the valleys, rivers and lakes of cusco. thanks to them we pay . tribute to the cusco cuisine, one of the most beautiful cuisines of Peru.





STARTERS

WHITE CORN TAMAL

Stuffed with pork adobo, served with onion sarza.

EMPANADAS TRIO

With three filling knife- chopped beef and potato, aji de gallina and stuffed rocoto

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PUMPKIN CHUPE

With potatoes, broad beans, quinoa, cheese and egg. .

S

DRIED CORN LAWÁ

Accompanied by pork crackling, cheese, broad beans, and ollucos.

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POTATOES AND TUBERS

With local cheese, broad beans, mote, and Cusco's tradicional sauces.

SOLTERITO

Potato salad, smoked trout and trout toc toc.

QUINOA TABOULEH

Rocoto, tarwi, mote, cahua and broad bean humus.

STUFFED POTATOES

Beef, carrot and green peas, uchucuta sauce and onion sarza criolla .

STUFFED ROCOTO

With knife -chopped beef and tradicional lawa.

TEQUEÑOS

Stuffed with Cusco's pork adobo, served with rocoto sauce.

OLIVE TIRADITO

Trout, olive oil, avocado, crispy kiwicha and tree- rocoto "leche de tigre

VEGETABLE GARDEN CEBICHE

Whith artichoke leche de tigre .

ALPACA CARPACCIO

Borraja flowers, Cipriani sauce, chips and Andean pesto.

GRILLED OCTOPUS

Anticucho sauce, tarwi chimichurri, potato and sweet potatoes warm salad.

MIXED CEBICHE

The day's trout catch and seafood, with sweet potato and canchita.

PEKIN GUINEA PIG

Purple corn crepe, rocoto hoisini, pickled turnip and carrot.

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CHICHA APPETIZER

Pork crackling, beef stir fry tequeños, beef heart anticucho, stuffed potato and sauces.

T TO SHARE

S SOUP



MAIN DISHES

BROAD BEAN KAPCHI
Creamy fava beans stew, mushrooms, cheese, eggs, potatoes and huacatay.

CUSCO BURGUER
Lamb, yogurt, sachatomate, ketchup, rocoto and roast potatoes..

FIREWOOD PIZZA
With pomodoro, local chesse and chopped rocoto with ground beef.

RAVIOLES
With pumpkin and ricotta filling. Served with butter, sage, parmesan, cherry, tomatoes roasted.

S CHAIRO CUSQUEÑO
Lamb 's leg soup, mote, wheat and all the tradicional ingredients.

ATOMATADA TONGUE
With arracacha pure, rocoto and hierbabuena sarza.

COMBINADO CUSCO
Breaded tenderloin, green noodles, rocotoo huncaina.

BEEF STIR FRY
Beef stir fry, a Peruvian cuisine must.

TROUT
With mashed beans puree, pachamanquera sauce and sauteed spinach.

S CURRY ALPACA
Colca valley ' s alpaca served with quinoa and season fruits.

T FIREWOOD WHOLE CHICKEN
With rocoto butter and firewood -smoked potatoes and vegetables.

TENDERLOIN PALLARDA
Adobo butter, rice, straw fries, plantain and eggs.

CRUNCHY BELLY SKIN
With potatoes stuffed puddin, sweet quince and salad .

CRACKLING PORK RIBS
With golden potatoes and onion sarza.

S PORK SUPER ADOBO
With pork nape, ribs, and cheeks, rocoto and chuta local bread.

VEAL WHOLE OSSOBUCCO
Creole stew and golden tacu-tacu.

T OVEN-BAKED LAMB
Firewood-oven, foreshank severed with vegetable huatia and tubers.



DESSERTS

QUILLABAMBAS CHOCOLATE SOUFFLE
Melted inside, server with muña ice cream

COCA FRIED MILK
Vanilla cream and quinoa ice cream.

SUSPIROS TASTING
In four ways: Tradicional, camu camu, lucuma and coffee.

OVEN-BAKED QUINCE AND CHEESE MOUSSE
With ginger foam, crispy quinoa and manjar blanco ice cream.

SORBETS
With season fruit.

COFFEE CREAM
Soft Quillabamba coffee cream and Urubamba Valley aguaymantocompote with huacatay ice cream.

COCONUT PANACOTTA
Ice coconutcream in manjar blanco sauce, pineapple compota and coconut crunch.

STRAWBERRY AND TUMBO
Quillabamba tumbo mousse crunchy kiwicha, arroz con leche foam , strawberry compote and manjar blanco ice cream.

CHOCOLATE BALLON
Crunchy broad bean bomb, clay oven-baked apple filling, cinnamon foam, loche ice cream and toffe sauce with Maras salt.

P TO SHARE

S SOUP