



CHICHA

POR GASTÓN ACURIO



CHEF'S MENU

STARTER OPTIONS

Sacred Chupe

Small potatoes, moraya (dehydrated potato), quinoa, habas (broad green beans), cheese, corn, egg and huacatay.

Quinoa Power

Quinoa, tomato, cucumber, onion, olive, cheese, corn, avocado, small black beans, herbs, broad beans hummus.

Tiradito

Trout served with an aged Parmesan sauce, avocado, fried quinoa and basil oil.

MAIN DISH OPTIONS

Grilled Trout

Served with Huacatay bearnaise sauce, spinach, corn, grilled morayas (dehydrated potatoes) and native potatoes.

Sweet Potato Tortelli

Served with Sage butter and pepper. **(V)**

Alpaca with Quinoto and Anticuchera Sauce Dressing

Quinoa with yellow pepper grilled Alpaca and anticuchera sauce dressing.

DESSERT OPTIONS

Tres Leches of Corno f the Valley

Corn cake with melissa foam and emollient ice cream.

Sorbets

With seasonal fruits.

DRINK OPTIONS

Cold Drink: Soda or water.

Hot Drink: Coffee or tea infusion