



TASTING MENÚ

CEBICHE

Trout served in citrus sauce, valley chili peppers, fried corn, corn and sweet potato.

MELCOCHA PRAWNS

Served with lettuce tacos, avocado, dressings and pickles.

SWEET POTATO TORTELLI

Served with Sage butter and pepper.

GRILLED TROUT

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

PEKIN GUINEA PIG

Purple corn crepe, rocoto hoisin, Pickled turnip and carrot.

ALPACA WITH QUINOTO AND ANTICUCHERA SAUCE DRESSING

Quinoa with yellow pepper grilled Alpaca and anticuchera sauce dressing.

STRAWBERRY AND TUMBO

Quillabamba's tumbo mousse, crunchy kiwicha, arroz con leche foam, strawberry compote and blancmange ice cream.

CHOCOLATE BALLON

Baked apples, caramel mousse, beer ice cream, quinoa foam and almond crunch.

Drinks:

- ❖ *Aperitif (Pisco Sour Tasting)*
- ❖ *Cold drink: Natural Mineral Water*
- ❖ *Hot drink: Caffee or Tea Infusión.*
- ❖ *3 Glasses of Wine:*
 - Intipalka Sauvignon Blanc*
 - Intipalka Malbec*
 - Intipalka Moscatel*

The time Experience is 3 Hrs.

