



TASTING MENÚ

CEBICHE

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

PEKIN GUINEA PIGS

Purple corn crepe, rocoto pepper hoisin, turnip and carrot pickle.

OXTAIL GYOZAS

With butter curry and green rocoto pepper.

ALPACA CANNELLONI WITH CHOCOLATE

With yellow chili foam and grated pecans.

CHIFA BOURGUIGNON CHEEK HOT POT

In a steaming pot of creamy quinoa.

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.

