



CHEF'S MENU

STARTERS

TIRADITO LAQUEADO

*Made with lacquered trout with tumbo honey and soy sauce. *Tumbo: a kind of banana passionfruit or curuba.*

PASTEL DE CHOCLO

Stuffed with meat and baked raisins.

ENSALADA QUINOA POWER

Quinoa, soft cheese, all our vegetables and herbs from the garden, broad bean hummus and toasted bread. (V)

SACRED CHUPE

With potatoes, moraya (potato starch), quinoa, broad beans, cheese, corn, pumpkin, egg and Huacatay. (V)

MAIN DISHES

GRILLED TROUT

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

LOMO SALTADO DE ALPACA

With alpaca tenderloin and rice with corn in butter.

LUCUMA TORTELLINI

In a pepper and sage Meunier, Quillabamba coffee foam (V)

CAPCHI DE SETAS

Scrambled free-range eggs with mushrooms or seasonal cusquenian mushrooms. (V)

DESSERTS

TRES LECHES OF CORN OF THE VALLEY

Corn cake with corn foam and emollient ice cream.

TUMBO WITH STRAWBERRIES

Quillabamba tumbo mousse, kiwicha crunch, rice pudding foam, strawberry compote, and sweet milk ice cream.

SORBETS

With seasonal fruits. (V)

DRINKS

Cold Drink: Soda or water.

Hot Drink: Coffee or tea infusión.