

salads

- * **our garden salad**
tomato confit, avocado, arugula, grilled mushrooms, corn, fresh local cheese, baby carrots and baby potatoes on a bed of mix greens served with a basil vinaigrette
- * **greens salad**
mixed greens, celery, cucumber, endive, cherry tomatoes, avocado, mango, and red orange slices served with a mandarine vinaigrette
- * **mixed salad**
green olives, basil, sweet red pepper, goat cheese cream, zucchini, chestnuts praline, caramelized onions on a bed of mix greens served with a honey & mustard seed vinaigrette
- * **deconstructed greek salad**
cucumber cigar filled with confit tomatoes, black olives and rocket leaves accompanied by medallions of goat cheese on a bed of mix greens & mezclum with a citrus vinaigrette
- * **our spring salad**
roasted baby beets, grilled fennel, cream cheese and pecan nuts served on a bed of mix greens with a light balsamic vinaigrette

cold apps

- * **trout carpaccio**
thinly sliced trout served with beetroot, mint and rocket salad
- * **trout and mango ceviche**
pieces of fresh trout and mango served in the clasical ceviche style

hot apps

- * **homemade chard pie**
fresh chard, organic eggs and three cheese medly of parmesan, cream cheese and ricotta
- * **vegetable tempura**
fresh vegetables of the day fried in a beer tempura served with a homemade rocoto mayonnaise
- * **fried cheese**
deep fried local cheese breaded in quinoa bread crumbs served with a mango, chili and cilantro chimichurri
- * **quinoa soup**
quinoa, onion, garlic, yellow chili, yellow potatoes and vegetables of the day

sandwiches

- * **campesino**
goat cheese, tomato confit, arugula, artichokes, grilled zucchini, caramelized onions and a quinoa hummus
- * **oriental wrap**
grated carrots, cabbage and shredded chicken sautéed in soy sauce, miso, honey and ginger served with guacamole and house sour cream (cream, fennel and lime)
- * **chicken or alpaca wrap**
sautéed chicken or alpaca, mushrooms, tomato, red onion, cilantro, lettuce and a touch of homemade mayonnaise
- * **flatbread**
homemade flatbread topped with grilled veggies and smoked serrano ham from the sacred valley, gratinated with goat cheese and parmesan

pastas

- * whole wheat spaguetti served with grilled veggies and ricotta cheese in a pomodoro sauce
- * whole wheat spaguetti in a thyme infused cream sauce with tomato confit and panfried portobello mushrooms
- * whole wheat quinoa and spinach ravioli served in a white cream sauce
- * beetroot and sweet potato gnocchi served in a basil cream sauce

main courses

- * **grilled and marinated boneless chicken leg served with brown rice sauteed with mix veggies and parsley**
- * **chicken picatta served on top of a bed of whole wheat pasta sauteed with asparagus, arugula, and tomato in a beurre blanc sauce**
- * **tikka chicken breast marinated in red pepper, ginger, cumine, cilantro, served with a tasty lentil stew**
- * **grilled sacred valley trout served with taboule of quinoa**
- * **trout in papillote poached with fennel and lime served with asparagus gratinated with andean cheese**
- * **oriental style panfried trout crumbed with sesame seeds served on stir fry veggies with a citrus vinaigrette**
- * **alpaca milanesa with garlic and parsley breaded in quinoa flakes accompanied by a traditional sweet potatoes mash**
- * **grilled alpaca tenderloin marinated in aji panca served with ratatouille**
- * **peppered alpaca medallions served with a green pea mash and coliflower gratin**



side orders

- * rustic mashed potatoes with garlic and chives .
- * mashed sweet potatoes with orange and mint accents .
- * brown rice with sautéed seasonal vegetables and parsley .
- * taboule of quinoa with eggplant, cucumber, zucchini, tomato and olive oil .
- * lentils with tomatoes and olive oil .
- * ratatouille with fresh seasonal vegetables .
- * sautéed portobello mushrooms in a criollo way .
- * asparagus au gratin with andean cheese .
- * caramelized sweet potatoes .

sweets

- * brazil nut pie .
crispy biscuit base with orange aromas filled with honey and brazil nuts served with vanilla ice cream and caramel sauce
- * mango ravioli .
stuffed with vanilla infused apples with a passion fruit coulis
- * pecan and chocolate cheesecake .
with a strawberry and elderberry compot
- * carrot cake french toast .
served with a yogurt semifreddo
- * coffee bruleé tart .
maca based biscuit filled with coffee custard and toffee sauce served with an anise sorbet
- * raspberry mousse .
in a chamomile syrup

how ORGANIC is our menu?

- * 90%
- * 95%
- * 100%

our vegetables are provided from our organic farm

in the sacred valley

we nourish ourselves in the healthiest way . . .