

APPETIZERS

Antipasto Andino

Alpaca sausage, smoked alpaca ham, andean cheese, grilled zucchini, egg plant, onions, peppers and mushrooms with quinoa croquettes

Cream of the day

Cream of the day made with the freshest seasonal produce

Minestrone

Our vegetable minestrone accompanied by lamb and few drops of pesto

Quinoa Chowder

Traditional chowder made with quinoa, fava beans, ollucos, andean cheese and egg

Classic bruschetta over olive bread

Fresh tomatoes, capers, black and green olives, artichokes, basil and extra virgin olive oil served over toasted black olive bread

Smoked alpaca bruschetta

In house smoked alpaca ham with goat cheese, tomato confit and watercress over toasted homemade artisanal bread

Carpaccio with gorgonzola sauce

Beef carpaccio with a light gorgonzola cheese sauce, pisco sautéed pears and pecans

Mushrooms and shrimps ceviche

Ceviche of mushrooms and shrimps marinated with ají limo, lemon and onions accompanied with corn and sweet potato

Incanto salad

Mixed lettuce, arugula, black raisins, tomato confit, grilled Portobello's, chunks of parmesan with lemon and rosemary vinaigrette

Mixed green salad

Arugula, mixed greens, fresh basil, pears flambéed in pisco, pecan praline, over warm goat cheese

Shrimps and vegetables salad

Shrimps, arugula, mixed greens, avocado, palm springs, tomatoes y corn with citric vinaigrette

* All greens are grown in our organic farm in Lamay, Sacred Valley

FRESH PASTA

Tagliolini in mushroom sauce

Tagliolini with mushroom sauce served with a variety of mushrooms sautéed with garlic and parsley

Gnocchi in gorgonzola sauce

Yellow potato gnocchi with a light gorgonzola cheese sauce

Smoked trout Fettuccine

Fettuccine in white sauce with zucchini, parsley and smoked trout flambéed in pisco

Seafood Fettuccine

Seafood fettuccine sautéed in white wine

Pappardelle alla Bolognese

Pappardelle with traditional pomodoro sauce and ground beef

Tagliolini a la Huancaína

Tagliolini en huancaína sauce, crispy olives, paria cheese, kernels of local corn and quail egg

Tagliolini alla putanesca

Tagliolini with tomato, black olives, anchovies, peppers, capers and parsley

Pappardelle al Pesto

Pappardelle with basil pesto, parmesan cheese and Brazil nuts

Papardelle alla carbonara

Pappardelle with bacon and pepper in a yolk based light cream sauce

Fettuccine Alfredo

Fettuccine in a white sauce with ham and thyme

Fettuccine al Pomodoro

Fettuccine in pomodoro sauce, sautéed with fresh tomatoes and basil

Fettuccine alla Boscaiola

Fettuccine in a white sauce with mushrooms, peas and sausage

STUFFED PASTA

Homemade Lasagna

Lasagna made with fresh pasta layered with bolognese and white sauce with parmesan and mozzarella

Ravioles de Aji de Gallina

Raviolis stuffed with shredded chicken in a mild yellow Aji chili sauce

Cannelloni stuffed with Ricotta cheese and vegetables

Cannelloni stuffed with artichoke, spinach, ricotta cheese and pecans, bathed with rose sauce

Goat cheese and vegetable stuffed Tortellini

Tortellini stuffed with artichoke, basil, tomato confit, eggplant zucchini and goat cheese

RISOTTO

Saffron and scallop

Saffron risotto with parsley accompanied by grilled scallops

Funghi

Pine mushrooms (Boletus Luteus) and white wine based risotto

Lomo saltado

Sliced beef tenderloin, sautéed with red onions, yellow peppers, tomatoes and soy sauce, accompanied by a cilantro flavored risotto

Rocoto flavored Quinotto

Quinoa is substituted for the rice in risotto, creating a quinotto flavored with red rocoto pepper and seasonal vegetables

MAIN DISHES

Our guinea pig

Half guinea pig stewed and breaded, served over a bouillon of Dijon mustard with green and black olives; accompanied by sautéed peppers, and grilled onions, served with lime and extra virgin olive oil dressed greens and confit potatoes

Ossobucco

Cross section of beef shank simmered in red wine, accompanied by papardelle in butter sauce

Breaded beef tenderloin

Breaded beef tenderloin marinated in garlic and parsley, breaded and fried, accompanied by tagliolini with pesto sauce

Alpaca tenderloin

Alpaca filets marinated with aji panca served over yellow quinotto risotto

Grilled trout

Grilled trout with black butter, accompanied by a lime risotto and salad

Chicken saltimbocca

Andean cheese, prosciutto and sage stuffed chicken breast over pomodoro sauce, accompanied by tagliolini in white sauce

Mediterranean trout

Trout grilled with tomatoes, black olives, capers and extra virgin olive oil, accompanied by a garbanzo bean purée and arugula sprigs

Beef tenderloin and Marsala sauce

Beef tenderloin in Marsala wine sauce accompanied by a risotto with flavors of traditional squash loco

Grilled beef tenderloin in pepper sauce with fettuccine

Beef tenderloin in two peppers sauce accompanied with fettuccine in white sauce



OUR PERUVIAN DISHES

Apanado de lomo with lima beans tacu tacu

Breaded beef tenderloin accompanied by lima beans tacu tacu

Picante de langostinos with tagliolini nero di sepia

Sauteed shrimps with yellow and red pepper sauce served with squid ink dyed homemade pasta

Ají de gallina

Shredded chicken in chili sauce with yellow potatoes and rice

Seco de cordero with gnocchi in butter sauce

Lamb shank in a seco sauce served with gnocchi in a butter sauce and salsa criolla

Classic lomo saltado

Stir fried tenderloin stripes, chili, onions, tomatoes and soy sauce with french fries and rice

PIZZAS

Shrimp and Arugula

Pomodoro sauce, cream cheese, mozzarella, arugula, shrimp, peperoncini

Funghi

Pomodoro sauce, mozzarella and a medley of seasonal mushrooms

Gorgonzola

Pomodoro sauce, mozzarella, parmesan and gorgonzola

Cured Ham

Pomodoro sauce, ham and mozzarella

Prosciutto and Arugula

Pomodoro sauce, mozzarella, prosciutto and arugula

Capricciosa

Pomodoro sauce, mozzarella, mushrooms, salami, prosciutto and artichoke

Margherita

Pomodoro sauce, basil, and mozzarella

Primavera

Pomodoro sauce, mozzarella and grilled seasonal vegetables

Four Seasons

Pomodoro sauce, mozzarella, mushrooms, artichokes, black olives and prosciutto

Pepperoni

Pomodoro sauce, mozzarella, pepperoni, black olives and aji limo pepper

Alpaca and Rosemary

Alpaca ham, mozzarella, goat cheese and rosemary over pomodoro sauce

DESSERTS

Tiramisú

Expreso soaked lady fingers layered with cream cheese, coffee praline and a touch of reduced Marsala wine

Tarta tatin

Warm apple tart over a puff pastry crust with a rosemary vanilla sauce and homemade vanilla ice cream

Lúcuma bar crunch

Lúcuma mousse over Brazil nut crunch with a warm chocolate and torontel pisco sauce, accompanied by strawberry and Andean mint tartar

Chocolate

Moist chocolate cake bathed in orange syrup, filled with chocolate mousse and Brazil nut praline, covered with chocolate crumbles and complemented by a lime and sage granité

Italian profiteroles

Stuffed with vanilla ice cream topped with chocolate sauce

Passion fruit semifreddo

With vanilla sauce and strawberry coulis

Seasonal fruit medley

Fresh fruit drizzled with honey and anointed by drops of lime

Cheesecake

Topped with seasonal fruits served with a port and chapa pepper syrup