



Samplers

- **INKA GRILL CREOLE SAMPLER (serves two)**
Beef heart brochettes, stuffed potatoes, stuffed cassavas and tamales
- **THAI SAMPLER (SERVES TWO)**
Stuffed wontons, chicken chicharron, stuffed chicken wings and rolled beef with peppers and spring onions
- **NOVO ANDEAN SAMPLER (SERVES TWO)**
Kiwicha chicken fingers, alpaca brochettes, stuffed chili peppers and quinoa croquettes

Appetizers

- **LYONNAISE – STYLE ONION SOUP**
Hot and comforting soup of caramelized golden onions, port wine and gruyere cheese, poured over toasted bread.
- **ANDEAN – STYLE QUINOA AND CHICKEN SOUP**
The nutritious and now fashionable quinoa is the basis of this typical Andean soup
- **HARRY'S BAR CARPACCIO**
Just as in Venice's Harry's Bar, fine slices of beef with creamy mustard and Worcestershire sauce
- **FRESH TROUT TIRADITO WITH ROCOTO AND YELLOW CHILI SAUCE**
Finely laminated, sashimi style, fresh trout served in a rocoto, yellow chili and lime sauce
- **FRIED CALAMARI WITH LIMO CHILI PEPPER TARTAR SAUCE**
Deep fried crispy squid rings served with a tartar sauce enhanced with limo chili pepper.
- **TROUT AND MUSHROOM CEVICHE**
Fresh trout and mushrooms marinated in lime with chili and onion
- **CHICKEN CAESAR SALAD**
Fresh Romain lettuce, chicken, croutons and Caesar sauce
- **ORGANIC SHRIMP SALAD**
Crispy red and black quinoa seed crusted shrimps, organic lettuce, arugula, tomato and avocado with a passion fruit vinaigrette
- **ORIENTAL SESAME CRUSTED CHICKEN SALAD**
Avocado, lettuce, tomatoes, cucumber and bean sprout salad, served with crispy sesame seed crusted chicken tenderloins with an oriental vinaigrette
- **URUBAMBA RIVER SALAD**
Smoked trout, avocado, hearts of palm, black olives, capers, white onion rings, croutons with fresh lettuce and a house vinaigrette
- **CAUSA INKA GRILL**
Shrimps, avocado and tomato, between layers of mashed yellow potatoes and chili

Sandwichs

- **INKA GRILLED CHICKEN**
Delicious grilled chicken breast with fresh lettuce, avocado and chimichurri
- **GRILLED HAM AND CHEESE**
Our recipe for homemade hot ham and cheese, served on sandwich bread toasted in butter on the grill
- **CLASSIC AMERICAN BURGER WITH CHEESE AND BACON**
200 grams of grilled freshly ground beef served on hamburger bun with lettuce, tomato, onion, cheese, bacon and crispy french fries
- **LOMO CON MOSTAZA DIJON**
Grilled beef with cucumber, lettuce, tomato and slices of Edam cheese served with crispy French fries
- **CLUB SANDWICH**
Layered sandwich with chicken, ham, bacon and cheese, served on sandwich bread with lettuce, tomato and egg



Main courses

- **QUINOTTO WITH CHICKEN TENDERLOINS**
The quinoa grain replaces the arborio rice in this original risotto recipe, served with chicken tenderloins sautéed with panca chili pepper
- **TROUT FROM THE VALLEY**
Grilled trout served with potatoes, fava beans, tomato, capers and olives in a mild tomato vinaigrette
- **GOAT CHEESE AND SPINACH STUFFED CHICKEN BREAST WITH AN ELDERBERRY AND PORT SAUCE**
Stuffed chicken breast served with mashed potatoes
- **BREADED CHICKEN WITH GNOCCHI IN A BASIL SAUCE**
Breaded chicken served with gnocchi in a cream basil sauce
- **AJÍ DE GALLINA**
One of Peru's most popular dishes; shredded poached chicken served in a creamy sauce with nuts, Parmesan cheese, and mirasol chili peppers served with rice, yellow potatoes and hard boiled eggs
- **LOMITO SALTADO**
Beef strips sautéed with onions, tomatoes and chili pepper with a touch of soy sauce and chopped cilantro served with rice and crispy french fries
- **LIMA BEAN TACU TACU WITH AN ALPACA SHEET STEAK**
Breaded alpaca medallion served with rice and lima bean Tacu Tacu with banana and fried egg
- **TENDERLOIN IN A MUSHROOM SAUCE WITH GNOCCHI IN A CREAM SAUCE**
Tenderloin medallions in a mushroom and wine sauce with gnocchi in a cream sauce
- **INKA GRILL PEPPER STEAK**
Peppered tenderloin with a touch of Peruvian red chili and flambéed with Pisco served with Andean potato pie and tender Valley green asparagus
- **PORK TENDERLOINS AND FRIED RICE**
Pork tenderloins in a hoisin sauce served with cured turnip and fried rice
- **TRADITIONAL STEWED LAMB FROM AYAVIRI**
Stewed lamb tenderloin served with potatoes and steamed vegetables
- **ROASTED GUINEA PIG WITH ROSEMARY AND MIRASOL CHILI PEPPER**
Slowly roasted guinea pig and potatoes with olive oil, garlic, rosemary and mirasol chili pepper served with delicious brown potatoes
- **ALPACA TUPAC TURIN**
Sautéed alpaca tenderloin medallions, served with quinoa and vegetables

Vegetarians Options

- **THE CREAM SOUP OF THE DAY**
The best vegetable of the season, selected daily by our chef and prepared in a delicious cream, accompanied with croutons and Parmesan cheese
- **PIZZA PESTO AND GRILLED VEGETABLES**
Mediterranean combination of zucchini, peppers, eggplant and onion grilled with a touch of basil pesto
- **ANDEAN RAVIOLI WITH HUACATAY BUTTER**
Andean version of the traditional squash ravioli with sage butter. We fill them with yellow and sweet potatoes and serve it with Parmesan cheese and huacatay butter (a Peruvian type of mint).
- **MUSHROOM, ARTICHOKE AND ASPARAGUS RISOTTO**
Prepared with arborio rice, sauteed mushrooms, artichokes, sun dried tomatoes and fresh asparagus
- **LIMA BEAN TACU TACU WITH SAUTEED MUSHROOMS**
Fresh mushrooms sautéed with onion, tomato and yellow chili with a touch of soy sauce and freshly cut cilantro with a lima bean Tacu Tacu



Pastas

- **PENNE AND ZUCCHINI CARBONARA**
Penne cooked "al dente" in a delicious zucchini, black pepper, basil and bacon cream sauce
- **SPAGUETTI WITH TOMATO, BASIL AND OLIVE OIL**
Delicious spaghetti with tomato, basil and olive oil
- **LITTLE ITALY RAVIOLI**
Spinach and ricotta ravioli in a creamy mushroom and thyme sauce
- **FETTUCCINI WITH PROSCIUTTO, MUSHROOMS AND PARMESAN CHEESE**
Sophisticated version of the popular "a lo Alfredo": wine, cream and mushrooms in the sauce, crowned with recently cut prosciutto and Parmesan cheese
- **GNOCCHI WITH FOUR CHEESE SAUCE**
Homemade yellow potato gnocchi au gratin in a creamy four cheese sauce
- **BOLOGNESE LASAGNA WITH SPINACH AND MUSHROOMS**
Complete lasagna with meat, roasted tomatoes, mozzarella, spinach and mushrooms; baked slowly with Parmesan cheese

Pizzas

- **INKA GRILL**
Delicious combo of arugula, rocoto, sausage and red peppers
- **TOMATE, MOZZARELLA Y ALBAHACA**
The irreplaceable Margarita with a touch of goat cheese
- **PROSCIUTTO Y CHAMPIÑONES**
Freshly cut cured ham, mushrooms and a watercress salad
- **QUATTRO FORMAGGI**
Parmesan, mozzarella, gruyere and gorgonzola cheese; together for the cheese lovers

Desserts

- **PONDERACIONES CON MANJAR DE YEMAS**
Old Peruvian dessert, delicate and crispy biscuit spirals served over a sweet yolk sauce and with vanilla ice cream
- **CREMA VOLTEADA**
Internationally known as crème caramel: milk, eggs and sugar custard, baked in a caramel coated mold and served with its own caramel syrup
- **ALBARICOCADA INKA GRILL**
Grated coconut marinated in Torontel pisco with a dulce de leche and lemon grass glazed apricot flan
- **OUR SPONGE**
Tender caramelized bananas loaf served warm with a crispy Brazil nut ice cream and a salty caramel sauce
- **CHOCOLATE BAR**
Organic chocolate bar in three textures – crispy, sticky and foamy – served in a Tahiti vanilla sauce infused with with golden rum
- **RED WINE POACHED PEAR WITH CINNAMON ICE CREAM**
Fresh pear cooked slowly in red wine sauce, port and spices served with cinnamon ice cream
- **FRESH FRUIT AND HOMEMADE SHERBET PLATE**
- **WARM CHOCOLATE TART**
Baked to order, this melting chocolate tart will fascinate you