

### **THREE COURSE MENU**

Includes appetizer, main course, and dessert.

## **APPETIZERS**

### **Solterito**

Our chef puts a gourmet twist on this timeless Peruvian recipe that exploits the different textures, flavors, and temperatures of its ingredients by combining a warm fava bean puree, sautéed seasonal baby vegetables, seasoned goat cheese marbles, and fava bean chimichurri creating to create a new classic.

### **Map café farm fresh salad**

A refreshingly light merger of a variety of organic lettuces and delicately sliced seasonal vegetables from our farm in the sacred valley; served with homemade cornflakes, black olive crumble, garlic chips, and our house vinaigrette as side garnishes. Available with truffle vinaigrette -S/.15 extra charge

### **Lucuma gazpacho**

The stars of this dish are the delicious and nutritious Peruvian lucuma fruit and sautéed shrimp; the shrimp are balanced on seasoned Oropesa croutons and appear to float upon the lucuma soup in this unique presentation of the traditional Spanish gazpacho.

### **Transparent carpaccio**

Paper thin slices of turnip covering fresh smoked trout intermingled with wild arugula leaves and mushroom laminates; dressed with a delightfully tangy yogurt and horseradish vinaigrette; finished with fresh maca shavings and Peruvian yellow potato garnish.

### **Trout tartar**

Fresh Andean trout tartar layered with citrus accented quinoa and avocado, served in a bath of tomato essence, with pearls of Andean lake plant, and herbal oils.

### **Capchi de setas**

Unforgettable Map Café signature dish made with a white wine base, Andean setas and mushroom medley with fava beans, potato, and Paria cheese; topped with a quinoa studded puff pastry.

### **Cream of pink potato**

The little known pink Mact'illo potato is infused with orange zest and beet extract, then slowly simmered to produce the amazing color, consistency and flavor of this memorable original soup.

### **Crayfish river stone ceviche**

Unlike its coastal cousin our ceviche recipe is served hot over sizzling river stones; this mildly spicy citric dish is comprised of sautéed crayfish, yucca, red onion, and yellow chili pepper.

### **Foiegras and poached onion cream**

Seared foiegras resting over brioche and crowned with a sprout salad; accompanied by a creamy white onion emulsion and frozen green apple raviolis filled with Andean strawberry compote; highlighted by a Pisco and elderberry sauce.\* Available as part of the Three course menu - S/.15 extra charge

## MAIN DISHES

### **Tuna with a duo of escabeches**

Blue Fin Tuna steak grilled to perfection; nestled on a fresh cauliflower puree and topped with Spanish escabeche; this plate is enhanced by sautéed seasonal organic baby vegetables complemented by Peruvian creole escabeche.

### **Olive perfumed salmon over yellow potato and olive oil emulsion**

Unilaterally cooked Pacific salmon delicately dusted with black olive salt, rested upon grilled asparagus and Andean setas with a yellow potato and Italian olive oil emulsion; completed by a sweet and sour caper and yellow raisin dressing.

### **Beef tenderloin over a non-spicy flavorful piquillo and panka emulsion**

Tender beef placed upon a piquillo and panka pepper emulsion partnered with a delightful puree of mildly blanched garlic, under a garden of olucoconfit and pan seared mushrooms caps.

### **Rack of lamb**

Suckling lamb from the highlands of Ayaviri; seared then slow roasted and presented over a lima bean puree and flanked by a cilantro pesto emulsion; garnished with a Thai, citrus, cinnamon, basil, and mint salad with slivers of dried tomato confit.

### **Crispy cuy drumsticks over a spongy corn puree**

Three legs of cuy twice prepared; first confit, then flash fried, served over a creamy Andean corn puree, garnished with a salad of tarwi and dried fruit plus an AjiPanka and cilantro sauce.

### **Pork adobo**

Pork marinated in our memorable reinvention of this Peruvian classic recipe made of Panka pepper, laurel and white vinegar; this concoction is then simmered over low heat for 8 hours, breaded in Panka and deep fried, accompanied by sweet potato, goat cheese and Amaretti filled Ravioli's.

### **Chicken estofado**

Goat cheese and raisin stuffed chicken breast with our Chefs version of the Peruvian Estofado; tomato, carrots, onions, raisin, peas and black mushrooms, stewed to perfection to obtain its home cooked flavor; garnished by smashed peruanita potatoes combined with Botija olives.

### **Quinoa canelones with truffle perfumed**

Quinoa Ragu with Truffle essence, tomato pesto, arugula and goat cheese filled Canelones coated with a Fonduta of mature Fontina cheese; poised over a bed of organic sautéed vegetables, chard stems and baby fennel sprouts.

### **Andean squash gnocchi's**

This innovative dish uses an inviting tomato, Andean pepper, garlic and onion sauce with orange aromas to flavor sautéed shrimp and innovative homemade Andean squash gnocchi's; completed with Huacatay foam.

## DESSERTS

### **Goat cheese and honey makis**

enrolled in Nori, produced from the Quince Fruit, and served sushi role style; accompanied by homemade salted caramel ice cream.

### **Crispy coconut meringues over roasted pineapple**

marinated with cherry liquor and passion fruit cream; complemented by tapioca infused with coconut milk and vanilla essence.

### **Lucuma kisses in five textures,**

liquid, creamy, foamy, and powdery together under a delicious chocolate shell served with homemade coffee flavored chocolate ice cream from Quillabamba.

### **Creamy cheese cake tart**

with peeled wedges of mandarin orange over a pecan “crunch”, finished with drizzles of mandarin syrup and mandarin sorbet.

### **Warm chocolate truffles**

covering pisco infused aguaymanto fruit flanked by homemade vanilla ice cream and a surprise “shot”.

### **Our deconstruction of the “Suspiro Limeño”**

Brulee de suspiro over almond Daquoise, strawberries lacquered in caramelized port, complemented by port infused ice cream.

### **Warm pear poached in chicha morada**

hollowed and filled with arroz con leche delicately coated with mazamorra morada and balanced with green apple sorbet.

### **Fruit cocktail**

consisting of a medley of available fresh seasonal fruit.

By CoqueOssio  
Chef, Manuel Cordova  
Pastry Chef, Rebeca Delgado

