

Entradas - Appetizers

Asortí de papas y tubérculos con queso y dos salsas
Assorted potatoes and tubers served
with cheese and two sauces

Papa en dúo de Ocopa y Huancaína
Potatoes in a duet of creamy cheese and chili sauce,
and slightly and spicy creamy peanut sauce

PachaChoclitos / PachaPapitas
Corn / Potatoes in an herb and spices butter sauce

Rocoto relleno
Stuffed roasted hot rocoto pepper

Chicharrones
Pork cracklings with fried sweet potatoes and Chulpe corn

Papa rellena
Fried stuffed mashed potatoes (chopped beef,
carrots, sweet peas, black olives, boiled eggs and raisins)

Anticucho de alpaca
Marinated alpaca brochettes

Causa rellena
Tuna fish, avocado, tomato and mayonnaise
between layers of mashed yellow potatoes and chili

Ceviche de trucha
Fresh trout marinated with onions in a lime and chili sauce

Tabule de quinua
Quinoa tabbouleh mixed with cheese,
chopped tomatoes and aromatic herbs

Solterito de queso y habas
Cheese, fava beans, tomatoes, onions and corn salad

Palta rellena
Avocado stuffed with chicken and mixed vegetable salad

Ensalada mixta
Lettuce, tomatoes, carrot, avocado and onion salad

Sopas - Soups

Chayro Cusqueño
Typical Cusco lamb and cereal soup

Crema de papa amarilla
Yellow potato creamy soup

Sopa de quinua
Quinoa and fresh vegetables soup

Caldo de gallina
Peruvian style hen consommé

Platos de Fondo - Main Courses

PachaPapa
Marinated alpaca brochette, corn tamales,
stuffed roasted hot rocoto and assorted potatoes

Guisos en Olla de Barro - Clay Pot Stews

Ají de gallina

Shredded chicken in a creamy yellow chili sauce with nuts and parmesan cheese

Adobo de chancho

Pork stewed with chicha de jora, onions and spices

Seco de cordero

Lamb stewed with beer, onions, chili and cilantro

Salteados a la Sartén - Stir Fried

Lomo saltado Don Lucho

Stir fried tenderloin strips with chili, onions and tomatoes

Tallarín saltado de pollo

Stir fried spaghetti with chicken, chili, onions and tomatoes

De Nuestro Horno a Leña - Roasted on Our Wood Fire Oven

Trucha horneada con hinojo y tomate (15 minutos)

Roasted whole trout with wild fennel and tomatoes (15 minutes)

Huatia de lomo (20 minutos)

Beef tenderloin in a bed of native herbs (20 minutes)

Platos especiales (a pedido con un día de anticipación) Specials (upon request, one day in advance)

Cuy horneado con huacatay y ají panca

Roasted guinea pig with local spices (Huacatay) and panca chili

Pachamanca (mínimo 20 personas)

Assorted meats, potatoes, tubers and vegetables cooked on our special underground Pachamanca oven (20 people minimum)

Calzones

Jamón y Queso

Jamón, mozzarella, salsa de tomate, orégano y ají
Ham, mozzarella, pomodoro sauce, oregano and chili

Caprese

Mozzarella, tomate, albahaca y aceite de oliva
Mozzarella, tomato, basil and olive oil

Apio Roquefort

Apio saltado, queso Roquefort y mozzarella
Sautéed celery, blue cheese and, mozzarella

Pizzas

Margarita

Mozzarella, albahaca, ajo y aceite de oliva
Mozzarella, basil, garlic and olive oil

Napolitana

Mozzarella, jamón, tomates, aceitunas negras y aceite de oliva
Mozzarella, ham, tomatoes, black olives and olive oil

Fugazza

Mozzarella, cebolla saltada, aceitunas negras y aceite de oliva
Mozzarella, sautéed onions, black olives and olive oil

Picante PachaPapa

Mozzarella, rocoto, y aceite de oliva
Mozzarella, chili and olive oil

Vegetariana

Mozzarella, berenjena, zucchini, pimientos morrones y aceite de oliva
Mozzarella, eggplant, zucchini, red peppers and olive oil

Anchoas

Mozzarella, anchoas y aceite de oliva
Mozzarella, anchovies and olive oil

Jamón crudo de alpaca

Mozzarella, jamón crudo de alpaca y aceite de oliva
Mozzarella, cured alpaca ham and olive oil

Champiñones

Mozzarella y champiñones
Mozzarella and mushrooms

Postres - Desserts

Mil hojas relleno de manjar de quinua y kiwicha
servido con aguaymantos flambeados en pisco
Napoleon stuffed with quinoa and kiwicha served
with aguaymantos flambéed in pisco

Panqueques acaramelados con manzana flambeados al ron y helado de vainilla
Caramel pancakes with apples flambéed with rum and vanilla ice cream

Mazamorra morada con trozos de piña, manzana y membrillo
Purple corn pudding with pineapple, apple and quince fruit

Marquesa de chocolate en salsa de vainilla
Chocolate bars in a light vanilla sauce

Duo de alfajores con relleno de manjar blanco
y miel de chancaca servidos con helado de canela
Duo of cookies stuffed with "manjar blanco" (caramel)
and chancaca syrup paired with cinnamon ice cream

Leche asada

Milk pudding or flan

Ensalada de frutas

Seasonal fruit salad

Helados

Ice cream