









 vegetarian

 chili

appetizers

- * **our garden salad**  s/ 30
mixed greens, tomato confit, avocado, arugula, grilled mushrooms, corn, fresh local cheese, baby carrots, baby green beans and baby potatoes on a bed of mix greens served with a basil vinaigrette
- * **our spring salad**  s/ 30
roasted baby beet's, grilled fennel, caramelized sweet potato goats cream cheese and chestnuts served on a bed of mix greens with a light balsamic vinaigrette
- * **chicken avo and feta salad** s/ 40
mixed greens, mezclum, baby carrots, cherry tomato, baby green beans, feta cheese, grill chicken and avocado with a citrus vinaigrette
- * **smoked trout's cesar** s/ 40
mixed greens with avocado, cherry tomatoes, parmesan cheese, croutons and thinly sliced homemade smoked trout in our cesar dressing

add chicken or alpaca for S/. 13.00
- * **smoked trout benedict** s/ 25
classic benedict with smoked trout, fresh arugula, poached egg and holandaise sauce served with a caper berry chimichurri
- * **trout and mango ceviche**  s/ 35
pieces of fresh trout and mango served in the clascal ceviche style
- * **fennel bulb bruchetta**  s/ 25
homemade farm style bruchetta topped with roasted fennel bulb tomato concassé, tomato confi and black olives gratinated with goats cheese
- * **fried cheese**   s/ 25
deep fried local cheese breaded in quinoa flakes served with a mango, chili and cilantro chimichurri
- * **slow cooked lamb ravioli** s/ 30
ravioli made with slow cooked leg of lamb served in its own jus with parmesan cheese and grilled asparragus spears
- * **quinoa soup**  s/ 21
quinoa, onion, garlic, yellow chili, yellow potatoes and vegetables of the day
- * **cream of the day**  s/ 22
freshly made to order with seasonal vegetables

main courses

- * rolled deboned chicken leg and thigh stuffed with chard and spinach with fresh cusquenian cheese served with our potato gratin and sauted greens beans s/ 48
- * thai marinated chicken breast grilled to perfection, served in a spicy peanut sate sauce with whole grain coconut rice  s/ 48
- * trout beer tempura, beer battered trout deep fried until golden brown, served on a bed sautéed veggies and a side of tartar sauce s/ 48
- * trout fillet scored and seared until crispy served with zucchini noodles, tomatoes and mushroom sauted in a light lemon butter sauce s/ 48
- * grilled alpaca tenderloin marinated in aji panca, served with ratatouille s/ 53
- * alpaca medallion grilled to your liking served with a roast pumpkin puree fava beans, fresh cheese and cusquenian white corn with a drizzle of alpaca jus s/ 50
- * alpaca medallions gratinated with blue cheese, served with yellow potato mash and grilled asparagus s/ 52
- * quinotto accompanied by sauted mushrooms and asparagus  s/ 42
- * african curry - seasonal vegetables with sweet potato and red beans in a curry based on ginger, cumin, garlic and limo chili with a splash of coconut milk served with cous cous   s/ 42
- * slow cooked lamb shank in a slightly spicy sweet and sour sauce served with a vegetable saute consisting of snow peas, sprouts, spinach, baby carrots and chinese cabbage topped with a sprinkle of sesami seeds s/ 58
- * whole grain rice and sauted vegetables cooked in a sauce based on yellow and panca chilli  s/ 40

- * organic pasta served with grilled veggies in a pomodoro sauce  s/ 35
 - * organic pasta in a thyme infused cream sauce with tomato confit and panfried portobello  s/ 39
 - * organic quinoa and spinach ravioli served in a white cream sauce with parmesan cheese and olive oil  s/ 40
 - * beetroot and sweet potato gnocchi served in a basil cream sauce with parmesan cheese and olive oil  s/ 36
- add chicken or alpaca for S/. 13.00

side orders

- * rustic mashed potatoes with garlic and parsley  s/ 18
 - * mashed sweet potatoes with orange and mint accents  s/ 18
 - * brown rice with sautéed seasonal vegetables and parsley  s/ 18
 - * taboule of quinoa, with eggplant, asparagus, zucchini, tomato and olive oil  s/ 20
 - * lentils with tomatoes and olive oil  s/ 18
 - * ratatouille with fresh seasonal vegetables  s/ 18
 - * sautéed portobello mushrooms in a criollo way  s/ 20
 - * asparagus au gratin with andean cheese  s/ 20
 - * cous cous sautéed with vegetables  s/ 20
- combination of any three of the above S/.50




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sandwichs

- * **campesino**  s/ 30
goats cheese, tomato confit, arugula, rilled zucchini, caramelized onions and a quinoa hummus
- * **chicken or alpaca wrap** s/ 30
sautéed chicken or alpaca, mushrooms, tomato, red onion, cilantro, lettuce and a touch of homade rocoto mayonnaise
- * **vietnamese style alpaca sandwich**  s/ 39
vietnamese style grilled alpaca on a bed of pickled carrots with cucumber and fresh lettuce on a homemade ciabatta bread
- * **vegetable wrap**  s/ 30
grilled veggies, lettuce and hummus
- * **alpaca sliders**  s/ 36
homemade mini alpaca / pork sliders served on mini buns with our special bbq sauce homemade pickle and limo chilli mayo

how **ORGANIC** are our meals?

-  80%
-  90%
-  100%

our greens come from our organic vegetable garden
in the sacred valley
our mission is to bring you a healthy diet

desserts

- * **apple pie** s/ 23
sweet and sticky apple pie served with our homemade vanilla ice cream
- * **mango ravioli** s/ 23
stuffed with vanilla infused apples with a passion fruit coulis
- * **south african style milk tart** s/ 23
milk tart with cinnamon, served with a scoop of our decadent chocolate ice cream
- * **chocolate brownie** s/ 23
served with strawberry and ginger ice cream
- * **quinoa brulée** s/ 23
based on the classic peruvian rice pudding recipe but with quinoa broilled with organic sugar served with a shot of quince reduction
- * **bread and butter pudding** s/ 23
homemade bread and butter pudding with a greek yogurt and chirimoya semifredo
- * **ice cream platter** s/ 23
mango, strawberry, and vanilla ice cream