

STARTERS

- Sara lawa** S/ 35
traditional cream of tender corn from the Urubamba Valley flavored with a touch of fresh tyme, local cheese, broad beans, mushrooms and poached egg
- Amazonian tiradito** S/ 40
fine slices of catch of the day seasoned with citric fruits of the jungle, camu camu and cocona, served with sweet plantain and crispy uncucha
- Corn ravioli with veal cheek** S/ 34
soft and juicy beef cheeks cooked slowly served with chullpi corn dough ravioli filled with creamy cusquenian corn and yellow pepper
- Trout tartare** S/ 34
fresh laketrout cutted by hand with cushuro, our high Andean seaweed, tomato gel, pickled basil seeds and quinua fake trout skin
- Our garden vegetables salad** S/ 30
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
- Mushroom capchi** S/ 38
unforgettable MAP Café signature dish, creamy soup made with Andean setas and mushroom medley with fava beans, potato and paria cheese topped with a soft pastry and crispy black quinua
- Andean´s tortellini in brodo** S/ 38
handmade tortellinis filled with soft cuy meat served with a chicken broth perfumed with dried Andean mushrooms, confited chicken breast, pickled oyster mushroom, fava beans and crispy cuy rinds
- Local charcuterie** S/ 45
all made in our kitchen byour hands. Foie gras au torchon, magret ham,alpaca salami and rillete of confit cuy, served with elderberry gastrique, pickles and sweet potato brioche
- Causa of Ferreñafe** S/ 40
our version of a northern classic.Smoked yellow potato, charcoal cassava, roasted sweet potato purée and crispy sweet plantain served with fish escabeche

MAIN COURSES

- Trout with corn lawa** S/ 55
seared free range trout over a purée made with three kinds of corns, white, yellow and mote, citric amaranth, Maras salty potatoes and rocoto uchuchuta
- Confit chicken and pumpkin** S/ 55
soft and juicy black mint confit chicken breast, served with local pumpkin purée, creamy amaranth grain, Andean herbs aioli, broad beans and pickled oyster mushroom
- Beef tenderloin and creamy cañihua** S/ 60
gras fed beef seared tenderloin with a “risotto” of Andean grains, depending of the season cañihua or black quinoa, served with sautéed mushrooms, pickled baby carrots and green herbs sauce
- Andean´s arroz con pato** S/ 60
our version of a Peruvian classic dish. Confit duck leg served with rice and quinoa risotto made with northern flavors, coriander pesto and Peruvian chili sauces
- Pachamanca fish** S/ 70
seared catch of the day seasoned with local aromatic herbs, served with roasted sweet potato purée and sautéed organic vegetables
- Grilled tender alpaca** S/ 65
butter and rosemary seared alpaca medallion served with natives roots and potatoes dauphinoise, asparagus spears and sweet pepper sauce
- Lamb loin** S/ 65
pan seared lamb loin served with creamy fava bean pureé, citric braised onions, liquid corn explosion, feta cheese and confited cherry tomatoes
- Cusquenian adobo** S/ 55
porleg cooked for twelve hours till its maximum tenderness, seasoned in the classic cusquenian adobo sauce, served with aerated ‘pan de chuta’ biscuit, rocoto chili pepper filled with confit onions and sautéed red onion petals.
- Quinoa cannelloni perfumed with truffle** S/ 57
quinoa ragú with truffle essence, tomato pesto, arugula and goat cheese filled cannelloni coated with fonduta of mature fontina cheese; poised over a bed of organic sautéed vegetables, chard stems and baby fennel bulb

DESSERTS

- Warm chocolate truffles** S/ 32
made with organic Peruvian chocolate, pisco infused aguaymanto berries flanked by homemade vanilla ice cream and a surprise “shot”
- Lucuma kisses in five textures** S/ 32
liquid, creamy, foamy and powdery together under a delicious chocolate shell served with homemade coffee flavored chocolate sorbet from Quillabamba.
- Our lemon pie** S/ 30
a surprisingly deconstructed version, a soft lemon cream caramelized with pastry cookie, burnt meringue and Maras salt caramel ice cream
- Chirimoya spheres** S/ 35
filled with creamy chirimoya and crunchy almond covered with white chocolate, served with praline biscuit and aguaymanto berry coulis
- Tumbao of tumbo** S/ 30
andean tumbo curd filled merengue spheres with kiwicha crumple, moringa ganache, syrup compressed strawberries and yogurt ice cream

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