

## Aperitifs

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### *Huaka - Tai*

*Pisco macerated in rocoto, ginger and passion fruit with peach liqueur, Huacatay herb, passion fruit and ginger ale S/ 22*

### *La Tiskhi*

*Pisco macerated in lemon grass, star fruit, coconut cream and a dash of lime S/ 22*

### *Chilcano de maíz morado*

*Pisco macerated in purple corn, dash of lime, angostura bitter, house syrup and ginger ale S/ 22*

### *Puca Waka*

*Vodka, passion fruit, red prickly pear peach liquor, drops of lime juice and sugar syrup S/ 22*

## Appetizers

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### *Potatoes in a duet of ocopa and huancaína*

*On one side a slightly spicy ocopa creamy peanut sauce, and on the other a creamy cheese and chili huancaína sauce S/ 21*

### *PachaChoclitos / PachaPapitas*

*Corn or potatoes in an herb and spices butter sauce S/ 21*

### *Stuffed rocoto*

*Duet of stuffed hot peppers with vegetables and beef grilled with paria cheese, accompanied with yellow potato bake and salad S/ 24*

### *Pork cracklings*

*Served with fried potatoes and toasted chulpi corn S/ 26*

### *Papa rellena*

*Fried stuffed mashed potatoes with chopped beef, carrots, peas, black olives and boiled egg, accompanied with creole sauce S/ 21*  
*(Vegetarian option available)*

### *Aplpaca skewer*

*Marinated in garlic, yellow chili and spices, accompanied with grilled potatoes and salad S/ 26*

### *Trout Solterito*

*Fresh salad with smoked trout, fava beans, tomato, red onion, white corn and paria cheese with culantro marinated in vinegar. S/ 26*  
*(Vegetarian option available)*

### *Causa rellena*

*Smoked trout, avocado, tomato and mayonnaise between layers of mashed yellow potatoes and chili S/ 23*

### *Trout ceviche*

*Fresh trout marinated with onions in a lime and chili sauce S/ 35*

### *Quinoa tabbouleh*

*Mixed with cheese, chopped tomatoes and onions with a hint of aromatic herbs S/ 21*

### *Palta rellena*

*Avocado stuffed with chicken and vegetable salad in our homemade mayonnaise S/ 21*  
*(Vegetarian option available)*

### *Mixed salad*

*Lettuce, tomatoes, carrots, avocado and onions in our homemade dressing S/ 21*

## Soups

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**Cusquenian chayro**  
Typical cusquenian soup made with lamb and Andean cereals S/ 23

**Creamy yellow potato soup**  
Parfumed with oregano, served with toasted chulpi corn  
and parmesan cheese S/ 21

**Quinoa soup**   
Delicious and traditional with fresh vegetables S/ 21

**Caldo de gallina**  
Comfort soup made with hen broth, potato, apaghetti  
and hard boiled egg S/ 27

## Main Courses

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**PachaPapa**  
Marinated alpaca brochette, stuffed hot pepper, corn tamal, assorted potatoes  
grilled with Andean cheese, and fresh salad S/ 48

**Aji de gallina**  
Shredded chicken in a creamy yellow chili sauce with nuts  
and parmesan cheese S/ 37

**Veggie Capchi**   
Creamy stew of yellow chili with mushrooms, fava beans  
and paria cheese served with steamed quinoa. S/ 45

**Pork ribs adobo**  
Pork ribs stewed with chicha de jora, onions, aji panca and spices,  
served with rice and sweet potato S/ 39

**Lamb shoulder stew**  
With onions, chili and coriander, served with rice and potatoes S/ 45

**Lomo saltado Don Lucho**  
Stir fried tenderloin strips with soy sauce, chili, onions and tomatoes in soy sauce,  
served with fried potatoes and rice S/ 45

**Chicken stir fried spaghetti**  
With chili, onions and tomatoes S/ 35  
(Vegetarian option available)

**Steak and beans tacutacu**  
A mix of beans and rice served with steak cooked with onions S/ 45  
(Vegetarian option available)

## Roasted in Our Wood fire Oven

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**Roasted whole trout (15 minutes)**  
With wild fennel and tomatoes  
Served with mashed potatoes and vegetables S/ 37

**Beef tenderloin huatia (20 minutes)**  
Juicy beef tenderloin traditionally cooked on a bed of native herbs S/ 45

**Roasted guinea pig (1 hour)**  
Oven roasted with local spices and herbs S/ 72

**Roasted lamb shoulder**  
Served with mashed potatoes and vegetables S/ 46

**Oxtail stew**  
Served with a red wine reduction, accompanied with a mix of rice and vegetables,  
and grilled potatoes S/ 46

**Oven roasted pork**  
Served with moraya potato and fresh cheese salad  
and mashed potatoes rustic S/ 46

**Beef short rib**  
Slow cooked beef short rib, with a yellow chilli quinotto  
and arugula salad S/ 45

## Calzones

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### Ham and cheese

Ham, mozzarella, pomodoro and oregano S/.25

### Caprese

Mozzarella, tomato, basil and olive oil S/.25

### Roquefort

Sautéed celery, Roquefort cheese, mozzarella and green apple S/.27

## Pizzas

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### Margherita

Mozzarella, pomodoro, basil, garlic and olive oil S/ 27

### Napoletana

Mozzarella, pomodoro, ham, tomatoes, black olives and olive oil S/ 27

### Fugazza

Mozzarella, sautéed onions, black olives and olive oil S/ 27

### Chili Pachapapa

Mozzarella, pomodoro, assorted rocotos, and olive oil S/ 27

### Vegetarian

Mozzarella, pomodoro, eggplant, zucchini, bell pepper and olive oil S/ 27

### Anchovies

Mozzarella, pomodoro, anchovies and olive oil S/ 27

### Alpaca ham

Mozzarella, pomodoro, alpaca's raw ham and olive oil S/ 29

### Mushrooms

Mozzarella, pomodoro and mushrooms S/ 27

### Smoked trout

Mozzarella, pomodoro, capers, onions, smoked trout slices and arugula S/ 29

### Sara

Mozzarella, paria, corn with butter and onions S/ 27

## Desserts

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### Quinoa biscuit

Filled with luke warm quinoa and kiwicha milk pudding and topped off with pisco flambéed gooseberries S/ 20

### Torta 3 leches

Homemade sponge cake moistened with a three milk mixture topped with cinnamon and served with a frozen strawberry granizado S/ 20

### Chocolate nougat

Classic Chocolate nougat served with vanilla creme anglaise S/ 20

Cream caramel S/ 20

Seasonal fruit salad S/ 16

**PACHAPAPA**

  
Cocina cusqueña y más