

## APPETIZERS

## ANTICUCHOS DE ALPACA 32 ALPACA BURGER 29 in panca chili and cumin, sautéed chargrilled alpaca beef, melted corn, confit potato, yellow pepper andean cheese and fried egg on sauce and chimichurri top, fries on the side CHORIPAPA CDM 27 FRIED CEVICHE 27 crispy peruvian potatoes fries skewers of marinated fried fish with seared artisan sausages, served with a shot of ceviche juice homemade seasoned salt and and crunchy corn sauteed yellow chili sauce PERUVIAN SLIDERS 26 EMPANADAS ..... mini beef burgers with sweet four juicy empanadas: trout, potato buns, anticucho flavored alpaca, beef and veggies mayonaisse and sweet potato chips

STARTERS	
I HOT I	SOPAS
with cusquenian mushrooms ragout and caigua relish	CHICKEN CONSOMME 26 baby veggies, braised chicken, baby potatoes, and noodles
STUFFED ROCOTO PEPPERS 35	
with wok sauteed beef tenderloin and shrimps, roasted oca root and cheese foam	native potatoes, melted paria cheese, herb croutons, black mint oil

## COLD

mild hot peanut

ANDEAN CEVICHE 45	CAUSA DEL MEDIO	31
fresh white fish, andean herbs ceviche juice, glazed sweet potato and red onion	fresh and sour yellow potato mash, seared trout fillet, quail egg and ceviche flavored mayonaisse	
CEVICHE	SACRED VALLEY SALAD	27
pepper served with sweet potato, white and crunchy corn	roasted chicken, lettuce from our garden, crispy onions, tomatoes confit, avocado and chili dressing	
TROUT TIRADITO 35		
cured lake trout, avocado slices,	TROUT TARTARE 3	36
rocoto chili, lime, crunchy quinoa and onion relish	in ceviche sauce, avocado and mashua chips	
TOASTED TROUT 45	YELLOW PEPPER QUINOTTO	33
grilled trout, nabo jaucha salad with spinach, chard, onions and huayro potato	three colour quinoa, sauteed mushrooms, crispy oyster mushrooms and parmesan foam	
SPAGHETTI A LA CARBONARA 39	ALPACA TWO WAY	48
house spaghetti, fried bacon in its juice, fresh beaten eggs with freshly grated parmesan	braised alpaca chuck in porcon mushroom juices, grilled tenderloin, mash potatoes and chimichurri sauce	
SPAGHETTI AL WOK 42		
spaghetti, stir-fried with beef,	FISH ESCABECHE	55
tomatoes, onions and huancaína sauce	seared white fish with sour peruvian chilis sauce, creamy	
CRISPY CUY 35	beans, red onion and avocado	
simmered crispy boneless guinea pig served with pachamanca and	· · · · · ·	

with shallots, cherry tomatoes, yellow potatoes fries and rice with white peruvian corn  CHAUFA CDM 35	<ul> <li>slow cooked local lamb,</li> <li>mushrooms glaze, pumpkin</li> <li>puree and green pea rice</li> <li>PERUVIAN PUMPKIN</li> </ul>
	RISOTTO WITH CHICKEN
peruvian fried rice, sweet & sour pork belly, farm egg and pickles	peruvian pumpkin risotto with chicken
BIG	TO SHARE
pollo a la brasa style marinated sm creamy sauce, black olive mayonai:	
36-HOUR SHORT RIBS  northern style slow cooked whole s  corn puree and red onion relish	
DESSERTS	
MIL HOJAS DE PLÁTANO 17	LUCUMA FLAVORED CUSTARD 17
chocolate caramel mill feuilles, pistacho cream, confit bananas and homemade banana ice cream	soft peruvian custard with lucuma fruit pulp, chocolate ganache, spicy honey and cacao crumble
PASSION FRUIT MOUSSE 17	
passion fruit reduction, quinoa	COMBINADO 17
cookie, sweet popcorn	inspired by the classic limenian street dessert, purple corn
CHIDIMOVA MESS	sorbet, peruvian rice pudding,
CHIRIMOYA MESS 17	puffed rice and green lime
homemade chirimoya ice cream, orange sorbet, chirimoya meringues and dulce	meringues

24 - HOUR LAMB SHANK 53

LOMO SALTADO 46

de leche sauce