

BOWLS

- AVENA
Kiwicha, Chia, Manzana
- FRUTAS DE HOY
Miel muña, Quinoa negra, Polen
- YOGURT CON LÚCUMA
Nibs de cacao, Macambo, Arándano

VEGETALES

- Verdes, Tomates, aceitunas
- Quinuas, Palta

MASAS DULCES

- PANQUEQUES DE GRANOS ANDINOS
Néctar de cabuya, Crema de lima, Arrayán
- PANQUEQUES CLÁSICOS
Miel de abeja, Crema de frutilla
- BOMBAS
Lúcuma o Saúco

HUEVOS, QUESOS, CURADOS

- Revueltos, Pasados, Pochados o Fritos
- OMELETTE
Queso local, Jamón de pavo, Pimientos, Espinaca, Tomate o Setas
- Quesos locales
- Carnes locales curadas
- Trucha ahumada

TOSTAS

CHAPLAS

- Trucha, Ceciliano, Cítricos
- Sachatomate, Tomate, Espárrago
- Huevo frito, Palta, Hierbas de altura
- Hongos, hinojo, Queso de cabra

*Alternativa sin gluten y sin lácteos

PAN DE LECHE

- Queso untuoso, Queso andino, Jamón de pavo

*Alternativa sin gluten: pan de maíces del Valle Sagrado

*Alternativa sin lactosa

EXTRACTOS, NÉCTARES, JUGOS

- Zanahoria, Mandarina, Jengibre y Manzana
- Hojas verdes, Apio, Pepino, Tuna
- Cacao, Almendra y Plátano
- Piña, Camu-camu, Aguaymanto, Pasionaria y Cúrcuma

CAFÉS

CAFÉ DE ESPECIALIDAD DE LA PRODUCTORA SARA GAMARRA. SANTA TERESA 1850 MSNM, CUSCO

- Ristretto, Espresso, Lungo, Americano, Cold Brew
- CON LECHE
Macchiato, Capuccino, Flat white, Latte, Mocaccino

M

TRUCHA FRÍA Y TUNA VERDE. Pepino, Tarwi	\$28 S/105
PATO AHUMADO. Hojas de coca y especias, Maca-kunuca, Palta, Kañiwa	\$25 S/94
CEVICHE A 3000 METROS. Trucha, Airampo, Rocoto, Cebollas cusqueñas, Mandarina	\$28 S/105
TEMPORADA. Hojas verdes de acá, Sacha inchi, Espárragos, Zanahoria	\$14 S/53
RAÍZ DULCE. Yacón, Kale, Verdes	\$17 S/64
TUBERS AL FUEGO. Zanahorias y ocas, Salsa de café, Coco, Kiwicha	\$18 S/68
CECILIANO Y CASTAÑA AMAZÓNICA. Haba, Berenjena, Menta	\$20 S/75
CARRILLERA DE VACA A BAJA TEMPERATURA. Maíz gigante, Yuyo de pampa, Caiguas quemadas	\$30 S/113
ENTRAÑA CON PANCA. Papas nativas, Rocoto	\$44 S/165
PANZA DE CERDO CONFITADA. Arracacha, Chincho	\$37 S/139
TRUCHA SUDADA AL AJÍ. Papa huamantanga, coliflor quemado	\$29 S/109
PAICHE. Jugos de Selva Alta, Cocona, Limón rugoso, Yucas	\$29 S/109
"NOODLES" CUZQUEÑOS. Espinaca de altura, Muña, Queso maduro	\$23 S/86
GRANOS DEL ALTIPLANO. Kiwicha, Kañiwa, Zapallo	\$25 S/94
VEGETALES TIBIOS. Aji amarillo, Tumbo, Papas nativas	\$25 S/94
CACAO. Texturas de cacao, Yaca	\$17 S/64
CÍTRICOS. Sanki, Naranja Cara Cara, Kunuka	\$16 S/60
PAN TOSTADO. Sachatomate, Arrayán	\$17 S/64
TUNA. Pitahaya, Yogurt	\$16 S/60
PAPAYA. Quinoa, Cabuya, Manjar	\$16 S/60

M

CÓCTELES ORIGEN

- Amazon Spirit, Q'aque, Vermouth rojo \$15 | S/56
- Caña Mater, Muña, Ginger beer \$15 | S/56
- Coastal Hills, Jamaica, Limón \$15 | S/56

BEBIDAS SIN ALCOHOL

- Tuna roja, Hierba luisa \$10 | S/38
- Tumbo, Lima, Soda \$10 | S/38
- Cold brew, Mucílago de cacao \$10 | S/38
- Aguaymanto, Kión, Soda \$10 | S/38

CERVEZAS ARTESANALES

- 7 Vidas Kiwicha Imperial Red \$9 | S/34
- 7 Vidas Quinoa Wheat \$9 | S/34
- 7 Vidas Cat Ipa \$9 | S/34

HIDROMIEL

- Hidromiel Mater Andahuaylas, Perú \$12 | S/45

CAFÉ DE ESPECIALIDAD

*PRODUCTORA SARA GAMARRA
SANTA TERESA 1850 msnm
CUSCO*

- Ristretto \$7 | S/26
- Espresso simple \$7 | S/26
- Espresso doble \$9 | S/34
- Lungo \$7 | S/26
- Americano \$7 | S/26
- Macchiato \$7 | S/26
- Cappuccino \$9 | S/34
- Flat white \$9 | S/34
- Latte \$9 | S/34
- Mocaccino \$9 | S/34

INFUSIONES

- Infusiones del jardín \$6 | S/23

AGUA

- Panna 505 ml sin gas \$10 | S/38
- San Pellegrino 505 ml con gas \$10 | S/38
- Evian 750 ml sin gas \$14 | S/53

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BOWLS

- OATS
Kiwicha, Chia, Apple
- FRUITS OF THE DAY
Muña honey, Black quinoa, Pollen
- YOGURT WITH LUCUMA
Cacao nibs, Macambo, Blueberries

VEGETABLES

- Greens, Tomatoes, Olives
- Quinoas, Avocado

SWEET DOUGHS

- ANDEAN GRAINS PANCAKES
Cabuya nectar, Lima cream, Arrayan
- CLASSIC PANCAKES
Bee honey, Frutilla cream, Chaco
- DOUGHNUTS
Lucuma or Elderberry

EGGS, CHEESE, CURED

- Scrambled, Soft boiled, Poached or Fried
- OMELETTE
Local cheese, Turkey ham, Peppers, Spinach,
Tomato or Oyster mushrooms
- Local cheeses
- Cured local meat
- Smoked Trout

DOUGHS SAVORY

TRADITIONAL CHAPLA

- Trout, Ceciliano, Citrics
- Sachatomate, Tomato, Asparagus
- Fried egg, Avocado, High-altitude herbs
- Mushrooms, Fennel, Goat cheese

*Gluten-free alternative and dairy free alternatives

MILK BREAD

- Soft local cheese, Andean cheese, Turkey ham

*Gluten-free alternative: Sacred Valley's cornbread

*Lactose-free alternative

EXTRACTS, NECTARS, JUICES

- Carrot, Tangerine, Ginger and Apple
- Green leaves, Celery, Cucumber and Prickly pear
- Cacao, Almond and Banana
- Pineapple, Camu-camu, Aguaymanto, Passiflora and Turmeric

COFFEE

SPECIALITY COFFEE BY PRODUCER SARA GAMARRA.

SANTA TERESA 1850 MASL, CUSCO

- Ristretto, Espresso, Lungo, American, Cold Brew
- WITH MILK:

Macchiato, Capuccino, Flat white, Latte, Mocaccino

FOOD ALLERGY INFORMATION: Certain dishes and beverages may contain one or more of the 14 allergens designated by EU Regulation No. 1169/2011. We have vegan and vegetarian options. Please let us know if you have any allergies or special dietary requirements, or if you need any further information.

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COLD TROUT & GREEN PRICKLY PEAR.	Cucumber, Tarwi	\$28	S/105
SMOKED DUCK.	Coca leaves & spices, Maca-kunuca, Avocado, Kañiwa	\$25	S/94
CEVICHE AT 3000 METERS.	Trout, Airampo, Rocoto, Native onions, Tangerine	\$28	S/105
SEASON.	Green leaves from around, Sacha inchi, Asparagus, Carrots	\$14	S/53
SWEET ROOT.	Yacón, Kale, Greens	\$17	S/64
FIRE COOKED TUBERS.	Carrots & ocas, Coffee sauce, Coconut, Kiwicha	\$18	S/68
CECILIANO AND AMAZONIAN NUT.	Faba bean. Eggplant. Mint	\$20	S/75
BEEF CHEEK AT LOW TEMPERATURE.	Urubamba giant corn, Pampa yuyo, Smoked caiguas	\$30	S/113
SKIRT STEAK WITH PANCA PEPPER.	Native potatoes, Rocoto	\$44	S/165
PORK BELLY CONFIT.	Arracacha, Chincho	\$37	S/139
TROUT SUDADO.	Huamantanga potato, smoked cauliflower	\$29	S/109
PAICHE.	High jungle juices, Cocona, Rugoso lemon, Yucas	\$29	S/109
"NOODLES" FROM CUSCO.	High-altitude spinach, Muña, Aged cheese	\$23	S/86
GRAINS FROM THE ANDEAN PLATEAU.	Kiwicha, Kañiwa, Pumpkin	\$25	S/94
WARM VEGETABLES.	Peruvian yellow pepper, Tumbo, Native potatoes	\$25	S/94
CACAO.	Cacao textures, Yaca fruit	\$17	S/64
CITRUS.	Sanki, Cara Cara orange, Kunuka leaves	\$16	S/60
TOASTED BREAD.	Tree tomato, Arrayan	\$17	S/64
PRICKLY PEAR.	Pitahaya, Yogurt	\$16	S/60
PAPAYA.	Quinoa, Cabuya, Manjar	\$16	S/60

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SIGNATURE COCKTAILS

- Amazonian Spirit, Q'aque, Red Vermouth \$15 | S/56
- Caña Mater, Muña, Ginger beer \$15 | S/56
- Coastal Hills, Hibiscus, Lime \$15 | S/56

ALCOHOL FREE

- Red prickly, Pear lemongrass \$10 | S/38
- Tumbo, Lima, Soda \$10 | S/38
- Cold brew, Cacao mucilage \$10 | S/38
- Goldenberry, Ginger, Soda \$10 | S/38

ARTESANAL BEERS

- 7 Vidas Kiwicha Imperial Red \$9 | S/34
- 7 Vidas Quinoa Wheat \$9 | S/34
- 7 Vidas Cat Ipa \$9 | S/34

MEAD

- Hidromiel Mater Andahuaylas, Perú \$12 | S/45

SPECIALITY COFFEE

SARA GAMARRA SANTA TERESA
1850 mams1 CUSCO

- Ristretto \$7 | S/26
- Espresso simple \$7 | S/26
- Espresso double \$9 | S/34
- Lungo \$7 | S/26
- Americano \$7 | S/26
- Macchiato \$7 | S/26
- Cappuccino \$9 | S/34
- Flat white \$9 | S/34
- Latte \$9 | S/34
- Mocaccino \$9 | S/34

HOT INFUSIONS

- Herbs from the garden \$6 | S/23

WATER

- Panna 505 ml still \$10 | S/38
- San Pellegrino 505 ml sparkling \$10 | S/38
- Evian 750 ml still \$14 | S/53

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