



Starters

Cheese & Corn Empanaditas (3 units) 27

Filled with local cheese and sweet corn, served with roasted chili sauce.

Beef Empanaditas (3 units) 29

Filled with juicy slow-cooked short rib, the house favorite.

Potato & Andean Sauces 27

Inspired by the classic Papa a la Huancaína, featuring native potatoes, corn, cheese, egg and local chili creams, Chullpi corn and potato crisps.

Trout Causa 33

Yellow potato, avocado, crispy trout, acevichada mayo, togarashi.

Trout Tiradito 33

Fresh Trout, parmesan tiger ´s milk, pesto, crispy quinoa, avocado, capers, olive oil.

Artichoke & Asparagus Carpaccio 29

Grilled asparagus and artichokes carpaccio, with fresh mushrooms .

Salads & Soups

Local Salad with Chicken 36

Mixed greens, crispy chicken, confit olucos, radishes, avocado, cherry tomatoes, Dijon and honey vinaigrette, mollet eggs.

Quinoa Salad 33

Lettuce, mixed quinoa, ricotta, confit oluco, crispy fava beans, cherry tomatoes, olives, seeds, avocado guacamole, Dijon vinaigrette, sweet olives and pickled onions.

Roasted Pumpkin Caesar Salad 35

Roasted pumpkin, greens, seeds, Caesar dressing, parmesan cheese, sourdough croutons, fried capers, avocado and crunchy potatoes.

Corn Cream Soup 33

Sweet corn, fariña, parmesan cheese, parsley.

Creamy Pumpkin Soup 33

Fava beans, poached egg, crispy potato, ricotta, sautéed corn, parsley, chives, peas.

Chicken Soup 33

Chicken breast, noodles, potatoes, vegetables.

Main Courses

Avocado Ceviche 49

Fresh trout, capers, avocado, a touch of olive oil, sweet potato, corn, and toasted chulpi corn.

Smash Burger 44

Double short rib beef patties, cheddar cheese, bacon jam, tomato, lettuce, secret sauce, and fries.

Cavatelli with Pesto & Crispy Chicken 46

Rustic basil and pecan pesto, parmesan cheese, served with crispy breaded chicken breast.

Pappardelle with Local Mushroom Ragout 44

Fresh handmade pasta, with a slow-cooked ragout of local mushrooms and vegetables.

Creamy Rice with Asparagus, Artichokes & Mushrooms 46

Creamy rice with mushroom ragout, yellow pepper, artichokes, asparagus, onion, carrots and parmesan cheese.

Grilled Trout 49

Grilled trout fillet with oyster mushrooms and grilled Chinese onion, served with pumpkin puree, crispy garlic and crispy capers.

Pepper Strip Loin 59

Served with fries and fresh salad.

Lomo Saltado 59

Classic Peruvian stir-fried beef, fries, and rice.

Braised Beef Cheeks 62

Slow-braised beef cheeks, Andean potato purée, stew seco sauce, and rice.

Desserts

Salted caramel ice cream 16

Salted caramel ice cream with butterscotch and cacao nibs.

Banana pan 26

Sautéed bananas with rum, served with salted caramel ice cream, butterscotch, popped quinoa, and almond praline.

Chocolate bomb 28

Brownie, chocolate mousse, crunchy chocolate crumble, and chocolate sauce. Served with vanilla ice cream.

Suspiro a la limeña 28

Traditional Peruvian dessert made with egg yolks custard and Italian meringue scented with port wine.

We do our best to serve up all dishes using sustainable, seasonal and locally sourced produce where possible. Please let us know if you have any dietary requirements

SIGNATURE COCKTAILS 37

A TI QUE CHICHA

Salqa Cosecha, Ojo de Tigre mezcal, “chicha de jora” orgeat, lime, cacao bitters

LIMONCELLO SPRITZ

Eliseo limoncello, pisco, lime, sparkling wine

COFFEE & SPICED

Espía del Inka gin, cardamom, pineapple, coconut milk, chestnut, cacao, coffee

PUNCH DEL VALLE

Salqa Azul, Matacuy, golden pineapple, Tahiti lime and orange

MANGO 420

Barsol pisco, chili-infused, passion fruit, mango and a touch of ají limo

LOCAL PENICILLIN

Aged Salqa, JW Black Label, ginger, lime and honey

PALOMA ANDINA

Olmeqa tequila, Salqa Verde, pink grapefruit, lime, pink soda and Maras salt

LOCAL NEGRONI

Espía del Inka gin, rosso vermouth blend, Campari, Barsol mistela and cacao bitters

WITH PISCO 37

CLASSIC PISCO SOUR

Barsol Quebranta pisco, lime, egg white

PASSION FRUIT PISCO SOUR

Barsol Quebranta pisco, passion fruit, egg white

CHILCANO

Barsol Quebranta pisco, ginger ale, lime and Angostura bitters

CAPITÁN

Barsol Acholado pisco, 1757 rosso vermouth, Angostura bitters, olives

PISCO PUNCH

Barsol Italia pisco, pineapple, orange, lime, soda

CLASICS 37

Tinto de Verano
Aperol Spritz
Gin & Tonic
Dry Martini
Espresso Martini
Vodka Tonic
Moscow Mule
Dark & Stormy
Carajillo
Negroni
Old Fashioned
Manhattan
Cuban Daiquiri
Cuba Libre
Whiskey Sour
Martinez
New York Sour

BEERS

Cusqueña 16
Pilsner callao 16
Cusqueña **Zero** 16

Troglobirra Draft

Lady hoppy Pint 28 - ½ pint 16
Pilsener Pint 28 - ½ pint 16

CERVECERÍA DEL VALLE

Inti punku (Indian pale ale) 26
Be kind (American pale ale) 26
APU Veronica (Double IPA) 26

Wine? Always! Ask for our wine list.



SOFT DRINKS 12

Classic Lemonade
Mint Lemonade
Purple Corn Drink
Passion Fruit Juice

SODAS 12

MULITA

Ginger, passion fruit, lime, and soda

HIBISCUS SODA

Hibiscus, ginger, passion fruit, and soda

PINEAPPLE & LIME SODA

Pineapple, lime, passion fruit, mint, and soda

ICED TEA

Tea, orange, simple syrup, lime, and pineapple

HERBAL SODA

Mix of Andean herbs, pineapple, orange, and passion fruit

WATER 12

Munay Still Water 500 ml
Munay Sparkling Water 500 ml

Soft Drinks 8

Coca-Cola Regular or Zero
Inca Kola Regular or Zero

Coffee

Espresso 8
Americano 9
Cappuccino 10
Latte 12
Mocha 12
Hot Chocolate 14
Matcha Latte 14
Cold Brew 14

+3 Plant-based milk available

Kombucha 18

Ask for this season's flavors.

Herbal Infusions 9

Herbal Delirium

Lemongrass, lemon, mint, and orange.

Happiness Mate

Blend of 10 local herbs.

Red Fruits

Strawberries, blueberries, hibiscus, and mango.

Chai

Black tea spiced with cardamom, anise, cloves, cinnamon, and ginger.

Muña / Mint / Coca / Chamomile / Black Tea / Green Tea