



...• Entradas •...

Ensalada de Mango S/. 33.00

Mango, dos colores de quinoa, pimienta, espinaca y pepino.

Mango salad with quinoa, two colors, pepper, spinach and cucumber.

Rocoto relleno Cusqueño S/. 26.00

Carne, verduras, mani, acompañado con moraya

Stuffed spicy Pepper with meat, vegetables, peanuts accompanied by Moraya (Dried Potato)

Refrigerio Andino S/. 32.00

Moraya cocida con queso acompañado con palta y huchucuta

cooked dried potato (moraya) with cheese accompanied by avocado in huchucuta (pepper sauce)

Papas nativas fritas S/. 18.00

Servido con salsa de la casa

Andean french fries accompanied by the homemade sauce

...• Sopas •...

Crema Andina S/. 28.00

Fondo de verduras, olluco, papa andina.

Vegetables stock, olluco and andean potatoes.

Sopa Viernes S/. 35.00

Caldo de verduras, fideo, zapallo, apio, poro, cebolla, leche, queso y huevo.

Vegetables stock, pumpkin, celery, leek onion, milk, cheese, and eggs

Chupe de Quinua S/. 32.00

Sopa de quinua, vegetales, leche, huevo y queso.

Quinoa soup with vegetables, milk, cheese and eggs.

Dieta de Pollo S/. 29.00

Trozos de pollo, verduras y cabello de angel.

Pieces of chicken vegetables and noodles.

...• Sandwiches •...

Alpaca Philly Cheese Steak S/. 39.00

Filete de lomo de alpaca con queso andino, cebolla, tomate al grill, pan, lechuga.

Alpaca grilled tenderloin steak with andean cheese, onions and tomato on bread and salad.

Sandwich de Pollo S/. 35.00

Filete de pollo a la plancha, palta, lechuga, tomate, pan y papas fritas.

Grilled chicken fillet, avocado, lettuce, tomato on bread with French Fries.

Quinua Burger S/. 35.00

Pan, hamburguesa de quinua, hierbas nativas, rúcula, y palta

Quinoa Burger with native herbs, arugula and avocado.



...• Platos Principales •... Alpaca & Res

Alpaca de los Andes

S/. 58.00

Filete de alpaca al grill con chimichurri,
(contiene pecanas) con dos tipos de salsa
de los andes y papas andinas

Grilled and in chimichurri (contains pecans)
marinated alpaca filet with two different typical
Andean Sauces accompanied by Andean Potatoes.

Alpaca a la Pimienta

S/. 55.00

Filete de alpaca al grill con salsa de pimienta
acompañada de fetuccini abanquino y espárragos.

Grilled alpaca fillet in pepper sauce accompanied
by fettuccini and asparagus.

Alpaca con salsa de vino

S/. 58.00

Filete de alpaca al grill pure de papas,
manzana verde con apio y col morada.

Grilled Alpaca Tenderloin Steak, accompanied
by Andean mashed potatoes, green apples
with celery and red cabbage

Lomo Saltado

S/. 56.00

Trozos de lomo de alpaca salteado con cebolla,
tomate, ajo, perejil, papas fritas y arroz.

Sauteed alpaca chunks with onion, tomato,
garlic, parsley, accompanied by French Fries and rice.

Rocoto de las Alturas

S/. 59.00

Chicharrón de alpaca, rocoto, setas y quinua,
con ensalada criolla.

Alpaca Chicharron with pepper, mushrooms,
quinoa accompanied by a typical Andean salad.

Parrilla Andina

S/ 149.00

Lomo de alpaca, Lomo Fino, pollo, chorizo de casa,
con dos tipos de salsa de los andes, papas andinas
y ensalada de la casa

Alpaca Filet, Tenderloin Steak, Chicken, Homemade
Sausage, with two typical Andean Sauces, andean Potatoes
and salad home.

...• Vegetarianos •...

Picante de Queso

S/. 35.00

Queso andino en salsa de ají con papas cocidas
y huacatay acompañado de quinua graneada.

Andean cheese in yellow pepper sauce,
accompanied by cooked Potatoes with
Huacatay Sauce (mint-like pepper sauce) and grained Quinoa.

Setas al estilo Novo Andino

S/. 35.00

Setas cubiertas con quinua frita, con puré de papas
y verduras confitadas.

In fried Quinoa covered Mushrooms accompanied
by mashed potatoes and glazed vegetables.

Quinua Vegetariana

S/. 37.00

Quinua graneada con champiñones, brocoli, zucchini,
pimiento, kion, cebolla china más huevo y palta.

Grained Quinoa sauteed with mushrooms, broccoli,
zucchini, bellpepper, ginger, spring onions with avocado and eggs.

Ceviche de Mango

S/. 37.00

Trozos de mango, ají limo, algas andinas, limón,
apio, jugo de gengibre y camote.

Mango chunks, chili pepper, Andean algae, lime,
celery and sweet potato in a ginger sauce.

Leyenda / Legend



Vegano / vegan



Con Gulten / with Gluten



Vegetariano / Vegetarian



Sin Gluten / Gluten free



Pollo

Pollo Novo Andino 🌿🥄 **S/. 45.00**

Pollo cubierto en quinua con salsa de fresa y kion,
servido con puré y verduras confitadas.
In Quinoa covered Chicken Sticks with a strawberry-ginger sauce,
accompanied by mashed potatoes and glazed vegetables.

Ají de Gallina **S/. 42.00**

Pollo deshilachado con pasta de ají, pan, maní,
leche, con papas nativas y arroz blanco.
Pulled Chicken with yellow pepper cream (contains bread,
peanuts, milk) accompanied by Native Potatoes and white rice.

Anticucho de Pollo **S/. 39.00**

Trozos de filete de pollo marinado al grill,
papines con salsa huchucuta.
Grilled marinated Chicken fillet chunks with
Andean potatoes and Huchucuta Sauce (Pepper Sauce)

Trucha

Ceviche de Trucha **S/. 45.00**

Trucha, limón, camote confitado, choclo, yuyo y lechuga.
Trout Ceviche with lime, glazed sweet
potato, corn, lettuce and yuyo (sea algae)

Regalito de Trucha 🌿 **S/. 48.00**

Trucha, ajo, huacatay al vapor, zanahoria, brócoli,
espárragos, con papines al ají.
Steamed trout with garlic, huacatay, carrot, broccoli,
asparagus, served with local potatoes and yellow pepper.

Medallones de Trucha 🌿 **S/. 56.00**

Medallones de trucha, espinaca, tocino, setas y
pure de papas con quinua negra en salsa de mango.
Trout medallions, spinach, bacon, mushrooms and
mashed potatoes with black quinoa in a mango sauce.

Trucha a la Maracuyá 🌿 **S/. 45.00**

Trucha con salsa de maracuyá, con papines con
queso, brócoli, zanahoria, zucchini y espárragos.
Trout served in Passion Fruit Sauce accompanied
by cheesy potatoes, broccoli, carrot, zucchini and asparagus.

Guinea Pig

Cuy Chactado **S/. 95.00**

Cuy frito, con papas nativas, rocoto relleno y ensalada criolla.
Fried guinea pig with native potatoes, stuffed
spicy pepper and typical regional salad.

Cuy al Horno **S/. 105.00**

Cuy al horno con papas nativas, rocoto relleno
y ensalada criolla.
Baked guinea pig with native potatoes, stuffed
spicy pepper and typical regional salad.

... Postres ...

Vinua 🥄🍷 **S/. 25.00**

Croquetas de quinua con pecanas, almendra, maní,
pasas con salsa de vino tinto.
Quinoa croquettes with pecans, almond, peanuts and
raisins in red wine sauce.

Cheesecake de Maracuya, arandanos **S/. 18.00**
o frambuesa

Tarta de pera/ *Pear cake* **S/. 18.00**

Torta de chocolate/ *Chocolate cake* **S/. 20.00**

Dulce de Quinoa 🌿 *Quinoa Sweet dish* **S/. 20.00**

Chocolate caliente + pan chuta **S/. 21.00**
Hot chocolate with sweet bread.



mamá
SELEDONIA

CARTA DE BEBIDAS



Pasión por el Pisco





...• Classic Cocktails •...

COCTELES CLASICOS

S/.26

Spirits, sourness and sweetness is the basis of the sour cocktail
let's combine piscos and juices!

Pisco Sour

Pisco, lime juice, sweet syrup and egg white
Pisco, jugo de limón, jarabe de goma y clara de huevo

MARACUYA SOUR
CHICHA MORADA SOUR
MUÑA SOUR

Peruanisimo

Purple corn macerated in pisco, pineapple juice, orange juice,
lime juice and coconut cream

Pisco macerado en maíz morado, crema de coco
jarabe de goma de maíz morado y jugo de limón

Soncollay house cocktails

Cactus seeds macerated in pisco, lime juice, pineapple juice
and sweet syrups

pisco macerado en ayrampo, limón, piña
y jarabe de goma

Mamacha house Cocktail

Pisco, lime juice, passion fruit juice, mango and sweet syrup
pisco, limón, maracuya, mango, jaraba de goma

Uchu uchu house cocktail

Pisco macerated with pepper, lime juice, passion fruit juice,
ginger ale and huacatay

pisco macerado con rocoto, limón jugo de maracuya,
ginger ale and huacatay

Chilcano tradicional

S/.24

Pisco, lime juice, bitter and ginger ale
Pisco, jugo de limón, amargo de angostura and ginger ale

CHILCANO DE MARACUYA
CHILCANO DE CHICHA MORADA
CHILCANO DE MUÑA





Local Beer

CERVEZA LOCAL

SMALL CUSQUEÑA (blond, dark or wheat)	S/. 15
Cusqueña personal (rubia, negra o trigo)	
LARGE CUSQUEÑA (blond, dark or wheat)	S/. 18
Cusqueña grande (rubia, negra o trigo)	

Artisinal Beer

CERVEZA ARTESANAL

CUMBRES	S/. 22
KOLSH / QUINUA MADRE	
IPA AL MANGO	
FRUIT PALE ALE / MARACUMANTO	
ESTRELLA DORADA	
SCOTTISH ALE / ROJA	
COFFE PORTER / CAFÉ	
RAYMI PREMIUN LAGER	S/. 18
"made in Cusco"	

Drinks

BEBIDAS

SMALL SODA / gaseosa personal	S/. 8
Inkakola	
Cocacola	
Fanta	
Cocacola zero	S/. 10
Andea mineral water con o sin gas	S/. 8

Juices

JUGOS

JUGO DE:	S/. 17
Strawberry, papaya, banana, pineapple, mango, orange, passion fruit	
Fresa, papaya, platano, piña, mango, naranja, maracuya	
A ELECCIÓN hasta 3 frutas	S/. 19
SELEDONIA ´S JUICES / JUGO DE LA CASA	S/. 19
Alfalfa banana and milk / alfalfa, platano y leche	
LASSIES	S/. 19
Yoghurt with mango, strawberry, banana, passion fruit or papaya	
Yogurt con mango, fresa, platano, maracuya o papaya	
MILK SHAKES	S/. 22
Ice cream with mango, strawberry, banana, passion fruit or papaya	
helado batido con mango, fresa, platano, maracuya o papaya	
	VASO LITRO
CHICHA MORADA / LIMONADA	S/. 16 S/. 28
Chica Morada / Limonade or/not ments	

Hot Drinks

BEBIDAS CALIENTES

Coffe express / café expreso	S/. 9
American coffe / café americano	S/. 9
Capuccino	S/. 13
Infusions: coca, muña, manzanilla, te negro	S/. 9
Te de la casa 1 Litro	S/. 18
Te piteado 1 litro	S/. 38
Chocolate caliente/ hot chocolate	S/. 16





Peruvian Wines Vinos Peruanos

White Wine / blancos

750 ml

375 ml.

COPA

BLANCO DE BLANCOS

S/ 75.00

S/ 45.00

INTIPALKA, Chardonay

S/ 85.00

INTIPALKA, sauvignon blanc

S/ 85.00

S/ 48.00

INTIPALKA, Rose

S/ 85.00

S/ 48.00

Red wine / tintos

VITTORIA, malbec

S/ 28.00

TABERNEO, malbec, merlot

S/ 75.00

S/ 45.00

TABERNEO, cabernet, sauvignon

S/ 75.00

S/ 45.00

TACAMA, malbec

S/ 85.00

TACAMA, selección

S/ 160.00

INTIPALKA, malbec

S/ 75.00

INTIPALKA, reserva

S/ 125.00

INTIPALKA, familia

S/ 185.00

INTIPALKA, numero uno

S/ 385.00

Vino Argentino

ESTANCIA MENDOZA, reserva

750 ml. S/ 145.00

TRIVENTO, reserva malbec

750 ml. S/ 120.00

ZORRO SALVAJE, malbec

750 ml. S/ 120.00

TRAPICHE, malbec

750 ml. S/ 75.00



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