

Tapas in the restaurant

- * *Gyozas lightly grilled in our pan, filled with slow cooked guinea pig, quince confit & Andean herbs. Fresh onion "Chalaquita", spicy rocoto sauce & a reduction of Hoisin. S/54*
- * *Barbecued Octopus, drizzled with Ponzu emulsion, sliced avocado & "Chalaquita" (lovely little spicy onion salsa) sitting on a crisp Yuca biscuit. S/49*
- * *Croquettes made with Yuca and Arracacha, filled with Panceta and Amazonian flavours. Topped with a subtle Garlic alioli and a "sachatomate chalaquita". S/46*

**Perfectly bbq'd scallops, sitting on fried polenta. Topped with fried quail eggs & drizzled with truffle mayo. S/48*

Fresh red trout tartar, with hints of sesame & sweet green grapes, sitting on a Sacha Culantro leaf in tempura & topped with wasabi mayo. S/44

**Crunchie beetroot Canutos, filled with Alpaca tartar, infused huacatay oil, goats cheese and caramelized pecans. S/44*

** Duck Prosciutto, made in house, sliced finely & served on a local fat corn pastel & drizzled with a delicate orange salsa. S/ 54*

Tiraditos

- * *White fish Tiradito, tinted with Airampo on a smooth Andean White bean puree. Passionfruit Cushuro & Sachatomate Coulis sprinkled on the top, with a citric salsa. S/47*
- * *Fresh trout tiradito. Finely sliced avocado, delicate ginger, confit of Chinese crunchy prawn flakes, chilli, Tumbo honey, toasted brazil nuts & a chalaquita with coconut oil. S/49*

Taxes are included. Tips not included.

S/. 7.50 is charged per person for white linen service and artisanal breads with salsas. If you prefer not to have the breads & dips, please let us know, as this is part of our service.

Starters

- * *“Causa”, a typical Peruvian dish with our touch. A fine layer of yellow potato mash with chillis & herbs, topped with red trout ceviche with Tumbo. S/49*
- * *Bbq’d crisp Octopus, with a Mediterranean salsa of roasted tomatoes, garlic & rosemary. Served with sliced native potatoes, fresh salad of arugula, basil and a balsamic vinagreta. S/66*
- * *Fine pieces of Alpaca in an Asian sauce, with creamy sweet potato, bbq’d bacon and pineapple. Drizzled with a Wasabi mayo. S/47*
- * *Amazonic Paiche acevichado. Served warm, wild sachatomate, fried sweet potato, prawn couli, and beautiful ingredients from our jungle. Spicy charapita chilli, sachaculantro, curcuma & tigers’ milk. S/58*
- * *Creamy wild organic Setas soup, with crunchy bacon & caramelized Pecan bits. S/44*

Salads

- * *A Fresh Salad of Quinoa coated prawns, mixed lettuce leaves & beetroot chips with a maracuya vinagreta. Accompanied by a mango & avocado tartar. S/ 47*
- * *“Coloured Quinoa Salad”, with arugula, watercress leaves, cherry tomatoes, roasted peppers, creamy goats cheese. Topped with roasted sweet pumpkin, caramelized almonds & drizzled with a yogurt, lemon and cumin dressing. S/47*
- * *Crisp, baby, spinach leaf salad, thrown through a creamy parmesan & basil vinagreta. Filled with lentils, sweet cherry tomatoes, bbq’d green apple and onions, bocconcini, jamon serrano and caramelized almonds. S/46*

Main Courses

* *Tagliolini, tinted with squid ink & sautéed amongst meaty prawns, with a delicate salsa of creamy coconut milk, diced onion, a hint of ginger, fragrant lemongrass and coriander.*

S/ 66

* *Salmon, perfectly sealed on the bbq & drizzled with Batayaki. Sitting beside a yellow chilli & Yuqa puree. Also a lovely combination of pickled Yacon, Mango pieces & shallots in subtle Asian flavours.*

S/72

* *Bbq'd beef fillet bathed in a sweet Blueberry and Blue cheese sauce Accompanied by a parsley risotto & caramelized quince confit.*

S/72

* *Alpaca fillet with a wild Zeta & Pisco sauce, served with a red wine quinoto & a fresh watercress & onion salad.*

S/67

* *Big Beetroot Ravioli filled with roughly chopped pesto and plump mushrooms. Splashed with a warm pecan salsa & accompanied by sautéed balsamic tomatoes.*

S/55

* *Tender Chicken with a fungi porcini & wild mushroom sauce. Accompanied by spicy fried polenta.*

S/54

* *Homemade Parsley Tagliatelli tossed through a 10 hour, slow cooked "leg of lamb Ragu", with hints of fresh mint leaves.*

S/56

* *“Ossobuco”, bathing in a thick black beer & onion sauce,
accompanied by ravioli filled with sweet pumpkin,
serrano cheese, toasted pecans & wild mint.*

S/70

* *A “Rice dish”, in a mild yellow chilli broth. Combining things from the vegetable
patch, the ocean and the mountains. Sweet home grown vegetables, fresh
seafood, and topped with a lightly fried Guinea Pig thigh.*

S/67

* *Soft slices of “Duck Breast” bbq’d pink. Drizzled with a “Spiced Port” sauce.
Accompanied by an Arracacha pastel with Huacatay & pink
fragrant pepper, on a bed of sauteed chard.*

S/69

* *Risotto “frutti di mare”, with juicy scallops, tender calamari,
Barbecued prawns and a dash of whisky.*

S/68

* *Gnocchi made from Peruvian yellow potatoes, with a classic salsa
of rich butter, parmesan and fresh sage. Sprayed with truffle
oil & slices of smoked Trout...*

S/55

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