

STARTERS

CEVICHE DE ALTURA 🐟 🌶️ S/ 35

Fresh trout cuts marinated in a vibrant tumbo tiger's milk, garnished with fine onion feathers and cilantro. Served with tarwi beans, tender sweetcorn, and crispy cochayuyo seaweed.

ANTICUCHO DE ALPACA S/ 35

Tender alpaca loin cuts marinated in panca chili and spices, chargrilled to a smoky finish. Served with native potatoes, corn on the cob, criolla salad, and house sauce.

FIVE ELEMENTS CEVICHE 🐟 🌶️ S/ 40

Delicate white fish cuts marinated in a citrus limo chili and cilantro tiger's milk. Served with glazed sweet potato, crispy cancha corn, and sweet potato chips

STUFFED YUCA CROQUETTES 🌱 S/ 29

Crispy yuca croquettes filled with blue cheese and mozzarella, coated in quinoa. Served over a huancaína sauce mirror, topped with "cocona chalaquita" sauce and balsamic dots

CRUNCHY CAUSA 🌱 L 🌿 S/ 32

Our own version of the classic yellow potato causa, filled with prawns, avocado, and togarashi aioli. Enhanced with citrus aji limo jam and teriyaki glaze

OCTOPUS CARPACCIO 🐙 S/ 38

Thinly sliced octopus marinated in olive oil and herbs, with a delicate olive sauce. Crowned with chalaquita salsa, mixed greens, and artisan toast crisps

SOUPS

SARA LAWÁ 🌱 L S/ 27

Ancestral tender corn cream, slow-cooked and aromatic with thyme and huacatay. Served with local fresh cheese, young broad beans, and sautéed mushrooms

SQUASH SOUP 🌱 S/ 27

Our traditional recipe: a velvety macre squash, carrot, and celery velouté. The perfect balance of sweetness and freshness, topped with confit tomato and served with artisan toast

“CHUPE” DE CAMARONES L 🐙 S/ 42

A legacy of Arequipa: rich shrimp and milk broth with native potatoes, sweet corn, young broad beans, and rice; crowned with a poached egg and artisan cheese

SALADS

MOUNTAIN SALAD 🌱 L 🐙 S/ 35

Harvest of the Andes: organic mixed greens, goat cheese and pecans, sweet apple and confit tomato, dressed in a wild elderberry vinaigrette

GARDEN SALAD 🌱 L 🐙 🐟 S/ 32

Smoked trout slices over a mixed quinoa and wild arugula base; with roasted squash cubes, mixed nuts, and cream cheese, drizzled with our house vinaigrette

CAESAR SALAD L 🐙 S/ 32

Grilled prawns and crispy bacon over organic lettuce from the Sacred Valley; with avocado, cherry tomatoes, and artisan croutons, dressed with our house Caesar dressing

HOUSE PASTAS

FETTUCCINE AL POMODORO WITH VEGETABLES	 	S/ 32
House-made fresh pasta with zucchini, eggplant, mushrooms, and bell pepper; with basil in a pomodoro sauce, finished with Grana Padano		
GARDEN RAVIOLI	 	S/ 35
Sweet potato and squash ravioli with orange and anise notes, in a blue cheese cream sauce. Garnished with mixed nuts, elderberry dots, and crispy sweet potato paper		
PAPARDELLE BOLOGNESE		S/ 35
House-made fresh pappardelle in a slow-cooked Bolognese sauce		
ZUCCHINI CANNELLONI		S/ 35
Zucchini sheets wrapped around a savory red wine quinoa and vegetable stuffing, in pomodoro sauce with a touch of fresh basil		

MAIN COURSES

GRILLED ALPACA		S/ 50
Grilled alpaca tenderloin over a yellow chili “quinotto”, asparagus, baby corn, garden leaves, and pickled radish; finished with a red wine and elderberry sauce		
CHICHARRÓN		S/ 48
Pork belly marinated in Peruvian chilies, slow-braised for over 24 hours, served with rosemary-roasted sweet potato, corn, and fresh mint salad; with our house oriental sauce		
LOMO SALTADO		S/ 50
Wok-tossed beef tenderloin in soy sauce, tomato, onion, yellow chili, and cilantro; served with crispy fries and white rice with sweet corn		
PEPPERCORN BEEF TENDERLOIN		S/ 60
Grilled beef tenderloin medallion in a peppercorn and mushroom sauce; served with house-made fresh cream pasta		
CATCH OF THE DAY		S/ 50
What the sea offers us: Grilled fresh fish fillet over sautéed baby vegetables and native potatoes with Andean herbs; topped with artisan mango chutney		
SHORT RIB		S/ 55
24-hour slow braise: Melt-in-your-mouth short rib served over a velvety roasted squash purée and red wine sauce; with asparagus, cheese, and confit tomato		
GRILLED OCTOPUS		S/ 55
Grilled octopus tentacles with a fresh seasonal vegetable sauté and native potatoes; garnished with sachá tomato sauce and hummus dots		
POLLADA		S/ 39
The flavors of our land: Juicy panca chili and spice-marinated chicken leg quarter, served with chimichurri-tossed golden potatoes and fresh house salad		
LAMB SHOULDER IN CABERNET SAUVIGNON		S/ 60
Our highland jewel: Slow-braised lamb shoulder in a Cabernet Sauvignon and vegetable reduction; served over carrot purée with a potato millefeuille, sour cream, and crispy bacon		
GRILLER’S BURGER		S/ 35
Artisan beef tenderloin, chorizo, and crispy bacon burger on a sweet potato bun. With cheddar cheese, tomato, lettuce, pickled radish, and house sauce		
CUY CONFITADO (CONFIT GUINEA PIG)		S/ 75
A blend of Cusco flavors in a single dish: crispy guinea pig, served with alocrado rice with fava beans and fresh cheese, flavorful stuffed rocoto peppers, and topped with a Cusco-style solterito salad		
CUY AL HORNO (BAKED GUINEA PIG)		S/ 110
Traditional oven-roasted guinea pig with native potatoes and a fresh salad from the valley, finished with Cusco-style uchucuta		

SEA FOOD		GLUTEN		SPICY		VEGGIE	
DAIRY		NUNTS		FISH		VEGAN	