

STARTERS AND SOUPS

Sacred Valley Trout Ceviche

S/.32

Pieces of trout seasoned with chili pepper, salt, pepper and coriander, submerged in lemon juice, served with sweet potato, corn, toasted "chulpi corn" and fresh lettuce.

Stuffed Hot Pepper

S/.30

Finely chopped beef tenderloin, carrot, green peas in red chili dressing and a touch of mirasol chili, accompanied by a delicious potato cake garnish.

"Anticucho" of Heart.

S/.30

Tender grilled beef heart bathed in "anticuchera sauce", accompanied with native potato, cooked corn and Creole salad.

Causa Acevichada or Sea Breezes.

S/.32

Causa of yellow potatoes with a fine cut trout tartar, bathed in lemon juice and chili pepper.

Green Salad and Goat Cheese.

S/.34

Mix of lettuce, mesclun, goat cheese, pecans, crispy pralines, cherry tomatoes, accompanied by an alsamic vinaigrette.

Caesar Salad with Pisco Cured Trout.

S/.32

Mix of fresh lettuce, mesclun with trout slices seasoned with Andean herbs and croutons with a cesar vinaigrette.

Andean Quinoa Soup.

S/.23

Quinoa mix, fresh vegetables from the region, seasoned with yellow pepper

Chicken Soup.

S/.27

Creole chicken, hard-boiled egg, yucca, yellow potatoes, serrano spaghetti.

Cream of The Day.

S/.22

Variedad de cremas exquisitas.

Chicken Diet.

S/.23

Light soup with vegetables.

Creole Soup.

S/.25

Concentrated meat soup, angel hair noodles, egg.

SANDWICH

Lomo Saltado Sandwich.

S/.40

Beef tenderloin, onion, green pepper, sautéed tomato with soy sauce.

Chicken Sandwich.

S/.29

Grilled chicken medallions, accompanied with fresh lettuce, tomato, avocado and toasted bread spread with rocoto cream.

Homemade Burger.

S/.34

Ground beef at home, on a sheet of lettuce, tomato, cucumber pickles, crispy white onion, bread spread with rocoto cream, accompanied by native fried potatoes.

MAIN COURSES

Lomo Saltado

S/.45

Wok-fried loin with native potatoes and Creole rice.

Baked Guinea Pig

S/.70

Popular dish from Cusco, flavored with fresh Andean herbs, accompanied with delicious native potatoes and spicy cream from the mountains.

Crispy Guinea Pig

S/.42

Marinated and breaded half guinea pig, served with mashed potatoes flavored with its own sauce, sweet potato mirror.

Stuffed Chicken

S/.39

Chicken breast stuffed with chive cream cheese, accompanied by rustic mashed potatoes in a stew mirror.

Ají de Gallina

S/.39

Shredded chicken with a delicious green chili sauce, accompanied with a side of quinoa cous cous.

Valley Trout with Nikkei Sauce

S/.42

Accompanied by mashed cauliflower in Nikkei sauce and Andean caviar.

Trout with Mushroom Sauce

S/.43

Grilled trout with sautéed vegetables cocktail chips bathed in a mushroom sauce.

Rice with seafood

S/.48

Mix of fresh seafood flamed with pisco acholado.

Funggi Loins with Quinoto

S/.45

Grilled loin bathed in a mushroom sauce, with a garnish of quinoto.

Beef Rack

S/.46

Tender rib of beef with barbecue sauce with fresh salad and native potatoes

Loin at 3 Peppers

S/.45

Served with a fresh homemade pasta in a creamy white sauce.

Cholo Hug

S/.48

Salted loin accompanied with a delicious "huancaína pasta".

Osobuco Serrano

S/.49

Accompanied with a garnish of kumquat perfumed with herbs Andean

Alpaca Saltado

S/.45

Pieces of alpaca loin sautéed in the wok, accompanied with potatoes and rice.

Alpaca al Pisco

S/.45

Alpaca marinated with pisco and regional species, served with homemade fettuccine with chili cream.

Rack of Lamb

S/.45

Delicious grilled tender lamb ribs, bathed in peppermint sauce, served with chili paste.

Pork Chicharrón

S/.42

Accompanied with quinoa puree with Nikkei sauce and flavored salad.

Cholos Grill

S/.99

Steak, pork chop, chicken breast, heart anticucho, chorizo, sausage, anticuchera sauce, garnished with native potatoes and fresh salad.

Potato Gnocchi

S/.35

Homemade, served in a mirror of pesto sauce.

Meat Lasagna

S/.43

Stuffed with finely minced beef in tomato sauce and au gratin with fresh cheeses.

Vegetarian Lasagna

S/.35

Sautéed fresh vegetables, tomato sauce, pasta and gratin mozzarella cheese

Fettuccine with Vegetables

S/.35

Aubergine, zucchini, mushrooms, wild mushrooms, peppers and basil tomato sauce.

PIZZAS

Margarita Pizza

Mozzarella cheese, tomato, olive and basil.

Medium S/.\$35 - Whole S/.\$60

Hawaiian Pizza

Mozzarella cheese, ham, pineapple, condensed milk.

Medium S/.\$38 - Whole S/.\$60

Cholos Pizza

Fresh mozzarella, alpaca and chicken, pepper

Medium S/.\$45 - Whole S/.\$65

Build your Pizza

Medium S/.\$45 - Whole S/.\$65

Vegetarian Pizza

Mozzarella cheese, zucchini, mushroom, peppers.

Medium S/.\$35 - Whole S/.\$60

DESSERTS

Impossible cake of Coca and Maca

S/.\$26

Cholos Style Lucuma Kiss

S/.\$28

Seasonal Fruit Babarois

S/.\$25

Cheesecake with Cañihua

S/.\$22

HOUSE ICE CREAM S/.\$22

Ice Cream Caramel

Port Wine Ice Cream

Chocolate Ice Cream

Tangerine sorbet

COLD DRINKS

Classic Lemonade

S/.\$12

Cusco Beer:

S/.\$15

Seasonal Fruit Lemonade

S/.\$15

Golden, Wheat, Red, Malt 330 ml

Mint Mix Lemonade

S/.\$13

Pilsen 330ml

S/.\$15

purple chicha

S/.\$15

Crown 355ml

S/.\$16

Seasonal Fruit Juices

S/.\$15

craft beer

S/.\$18

(ask for available flavors)

(ask for options)

Coca-Cola, Fanta, Inca Kola

S/.\$9

National Water 330 ml

S/.\$7

Coca cola and inca kola zero

S/.\$12

HOT DRINKS

Natural Herbal Infusion

S/.\$7

Mocaccino

S/.\$12

(chamomile, coke, mint, muña)

Hot chocolate

S/.\$15

American coffee

S/.\$10

Coffee with milk

S/.\$12

Coffee express

S/.\$10

cappuccino

S/.\$12

VINOS / WINES

TINTOS POR BOTELLA DE 750ml/RED WINE PER BOTTLE 750ml

DOÑA PAULA BLUE EDITION, Malbec/Pinot Noir/Bonarda El Alto, Luján de Cuyo, Valle de Uco. Mendoza	Argentina	S/ .98.60
ALTAS CUMBRES, Malbec Luján de Cuyo, Mendoza	Argentina	S/ .92
CASA SILVA, Merlot Valle de Colchagua	Chile	S/ .87.40
HUMBERTO CANALE BLACK RIVER, Malbec Alto Valle de Río Negro, Patagonia	Argentina	S/ .80.50
TERRA NOBLE ESTATE, Cabernet Sauvignon Valle Central	Chile	S/ .79.20
MISIONES DE RENGÓ RESERVA, Carmenere Valle del Maipo	Chile	S/ .76.25
LOMA NEGRA CLÁSICO, Carmenere Valle Central	Chile	S/ .75
CARDOS, Cabernet Sauvignon Luján de Cuyo, Valle de Uco, Mendoza	Argentina	S/ .70
PAULA, Malbec Luján de Cuyo, Valle de Uco, Mendoza	Argentina	S/ .70
MARQUES DEL SUR ROBLE, Malbec Mendoza	Argentina	S/ .67.50
TABERNERO VITTORIA, Cabernet Sauvignon Valle de Chincha, Ica	Perú	S/ .66.25

BLANCOS POR BOTELLA DE 750ml/ WHITES PER BOTTLE 750ml

POSTALES DEL FIN DEL MUNDO, Chardonnay Patagonia	Argentina	S/ .87.40
COUSIÑO MACUL, DON LUIS, Sauvignon Blanc Valle del Maipo	Chile	S/ .79.20
INTIPALKA, Chardonnay San José de los Molinos, Ica	Perú	S/ .65

VINO BLANCO POR COPA/WHITE WINE PER GLASS

UNDURRAGA LAZO, Sauvignon Blanc (Blanco/white) Valle Central	Chile	S/ .20.90
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TINTOS POR COPA/REDS PER GLASS

UNDURRAGA LAZO Cabernet Sauvignon(Tinto/Red) Valle Central	Chile	S/ .19.25
TABERNERO, Malbec/Merlot (Tinto/Red) Valle de Chincha, Ica	Perú	S/ .18

