



UCHU

Our logo is inspired by the Peruvian textile symbol of Inti.

Inti is known as the Sun God in Incan beliefs. The Sun God, like all of the other gods and goddesses, is based on an element of nature, such as its apposite symbol, the moon mother, Mama Quilla.

Inti is believed to be the god that looks over and takes care of people on earth.

COSTA



COAST

## APPETIZERS

- Ceviche Carretillero** <sup>(2,4,9)</sup> \$24  
Fish of the day, tiger milk, fried calamari, sweet potato, crispy corn
- Causa Limeña** <sup>(1,3,7,9)</sup> \$18  
Chicken mix, avocado, rocoto sauce, fresh leaves, olives and boiled egg
- Tiradito Nikkel** <sup>(1,4,6,9,11)</sup> \$22  
Tuna, lime juice, hondashi, sesame seeds, rocoto, coriander, Kyuri

## MAIN COURSE

- Anticucho eggplant** <sup>(1,6,7,12,15)</sup> \$21  
Native potatoes, rocoto sauce, grill corn
- Tallarines verdes** <sup>(1,3,7)</sup> \$28  
Peruvian spaghetti pesto, chicken Milanese
- Pescado a la Chorrillana** <sup>(4,12)</sup> \$32  
Catch of the day, bell peppers, onions, cilantro, cassava
- Lomo saltado** <sup>(1,6,12,14)</sup> \$38  
Beef, cumin, soya sauce, oyster sauce, onion, tomato, coriander, spring onion, white rice, Peruvian native potatoes

SELVA



JUNGLE

## APPETIZERS

- Ceviche amazonico** <sup>(4,9,12)</sup> \$24  
Fish of the day, heath of palm, plantain, avocado, citrusy tiger milk
- Tartar de palmito** <sup>(5,8,12,15)</sup> \$16  
Guacamole, radish, plantain chips, sacha inchi oil, coconut
- Ensalada Chachapoyas** <sup>(7,8,12,15)</sup> \$22  
Mixed greens, avocado, mango, feta cheese, cashew, Acai dressing

## MAIN COURSE

- Red Snapper Patarashca** <sup>(4,12)</sup> \$34  
Casaba majado, mixed greens, Achiote oil
- El plato de San Juan** <sup>(3,12)</sup> \$42  
Flank steak, chimichurri, rice Juane, Quillabamba coleslaw
- Crayfish amazónico** <sup>(1,2,3,6,7)</sup> \$56  
Calabresa chaufa, Ajo Macho butter
- Lobster amazónico** <sup>(1,2,3,6,7)</sup> \$78  
Calabresa chaufa, Ajo Macho butter

SIERRA



ANDES

## APPETIZERS

- Papa a la Huancaica** <sup>(1,3,7,15)</sup> \$16  
Native potatoes, boiled egg, black olives
- Tabbouleh de quinoa** <sup>(15,V)</sup> \$18  
Duo of quinoa, asparagus, avocado, chia seeds, cherry tomatoes
- Salmon tiradito** <sup>(4,9)</sup> \$23  
Lime juice, yellow chili sauce, sweet potatoes, sweet corn, coriander

## MAIN COURSE

- Panquitas** <sup>(15,V)</sup> \$22  
Grilled cream corn, almond huancaína, chalaquita
- Pollo pachamanquero** <sup>(1)</sup> \$28  
Slow cooked chicken, sweet potatoes, uchucuta sauce, mandioca charcoal
- Chupe de camarones y crayfish** <sup>(2,3,7,9)</sup> \$42  
Shrimps and crayfish, peruvian chilies, vegetables, poach egg
- Pimiento relleno a la Arequipeña** <sup>(3,7)</sup> \$38  
Braised oxtail, potatoes & cheese foam, mushroom crumble

POSTRES



DESSERT

- Blueberry pie** <sup>(1,3,5,7,8,12)</sup> \$16  
Caju nut, pisco coconut cream
- Chocolate cake** <sup>(3,7,8)</sup> \$18  
Lucuma ice cream, caramelized pecan nuts, passion fruit and condensed milk foam
- Crème Brûlée** <sup>(1,3,7)</sup> \$16  
Purple corn pudding, Quinoa tuile, berries

- Fresh fruits Plate** <sup>(15,V)</sup> \$13  
Assorted fruit
- Ice Cream Selection** <sup>(3,7,15)</sup> 4,5 Scoop  
Daily selection
- Sorbet selection** <sup>(15,V)</sup> 4,5 Scoop  
Daily selection

## FOOD ALLERGY INFORMATION

Certain dishes and beverages may contain one or more of the 14 allergens designated by EU Regulation No. 1169/2011. Please let us know if you have any allergies or special dietary requirements, or if you need any further information. The designated allergens and products are: (1) Cereals containing gluten (2) Crustaceans (3) Eggs (4) Fish (5) Peanuts (6) Soybeans (7) Milk (8) Nuts (9) Celery (10) Mustard (11) Sesame seeds (12) Sulphur dioxide and sulphites (13) Lupin beans (14) Molluscs (15) Suitable for vegetarians (V) As vegan option available.

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