

BOWLS

- OATS
Elderberry, Cacao nibs, Black quinoa, Macambo
- FRUITS OF THE DAY
Fennel honey, Kiwicha, Muña
- YOGURT WITH CUSTARD APPLE
Maca, Strawberry, Pollen, Chia

SWEET
DOUGHS

- ANDEAN GRAINS PANCAKES
Cabuya nectar, Chaco cream
- CLASSIC PANCAKES
Bee honey, Lima cream
- DOUGHNUTS
Apple or Coffee

EGGS

- Scrambled, Soft boiled, Poached or Fried
- OMELETTE
Local cheese, Turkey ham, Peppers, Spinach,
Tomato or Oyster mushrooms

DOUGHS
SAVORY

TRADITIONAL CHAPLA

- Trout, Olluco, Avocado, Citrics
- Sachatomates, Melissa cream, Spinach
- Broken eggs, Bacon, Yellow chili pepper, Arugula
- Mushrooms, Tarwi, Molle

MILK BREAD

- Soft local cheese, Andean cheese, Turkey ham
*Gluten-free alternative: Sacred Valley's cornbread

EXTRACTS,
NECTARS, JUICES

- Carrot, Tangerine, Ginger and Apple
- Green leaves, Celery, Cucumber and Prickly pear
- Cacao, Almond and Lucuma
- Pineapple, Camu-camu, Aguaymanto, Passiflora and Turmeric

COFFEE

SPECIALITY COFFEE PRODUCER:

FRANCISCO PEREZ. SILLAPATA 2050 MASL, CUSCO

- Ristretto, Espresso (simple or double), Lungo, Americano
- WITH MILK:
Macchiato, Capuccino, Flat white, Latte, Mocaccino

FOOD ALLERGY INFORMATION: Certain dishes and beverages may contain one or more of the 14 allergens designated by EU Regulation No. 1169/2011. We have vegan and vegetarian options. Please let us know if you have any allergies or special dietary requirements, or if you need any further information.

