

COLD TROUT & MASHWA.	Prickly pear emulsion, Airampo salt, Preserved mashwa	\$28	S/105
SMOKED DUCK.	Coca leaves & spices, Maca-kunuca, Avocado, Kañiwa	\$25	S/94
ALPACA CRUDO.	Whipped cream with lemon verbena, Achiote, Crispy chuño	\$23	S/86
CEVICHE AT 3000 METERS.	Trout, Rocoto, Native onions, Tangerine	\$28	S/105
SEASON.	Green leaves from around, Quinoa, Tomatoes, Soft cheese, Warm oyster mushroom, Amazonian nut	\$14	S/53
SWEET ROOT.	Yacón, Avocado, Arracacha, Greens, Sacha inchi	\$17	S/64
FIRE COOKED TUBERS.	Carrots & ocas, Coffee sauce, Coconut, Kiwicha	\$18	S/68
CECILIANO AND AMAZONIAN NUT.	Faba bean. Eggplant. Mint	\$20	S/75
BEEF CHEEK AT LOW TEMPERATURE.	Urubamba giant corn, Pampa yuyo, Smoked caiguas	\$30	S/113
SKIRT STEAK WITH PANCA PEPPER.	Potatoes in chaco clay, Rocoto	\$44	S/165
PORK BELLY CONFIT.	Quinoa and coloring plants	\$37	S/139
TROUT SUDADO.	Huamantanga potato, Black chuño skins	\$29	S/109
PAICHE.	High jungle juices, Cocona, Rugoso lemon, Yucca	\$29	S/109
"NOODLES" FROM CUSCO.	Sachatamate, High-altitude spinach, Aged cheese	\$23	S/86
GRAINS FROM THE ANDEAN PLATEAU.	Kiwicha, Kañiwa, Pumpkin	\$25	S/94
WARM VEGETABLES.	Yellow pepper. Tumbo. Native potatoes	\$25	S/94
CACAO.	Cacao textures, Yaca fruit	\$17	S/64
CITRUS.	Sanki, Cara Cara orange, Kunuka leaves	\$16	S/60
TOASTED BREAD.	Tree tomato, Arrayan	\$17	S/64

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.

