



The Archbishop of Cusco, Monseñor Richard Daniel Alarcón Urrutia oversees several charities in Cusco. Since many years we are helping Monsignor with 3 of these charities in many different ways, both financially and socially. In addition, we have taken the liberty of adding US\$1 per person to your bill in order to collect an additional sum by the end of every month to support the Monsinor's initiatives.

You are under no obligation to do so, and kindly let us know if you wish to remove this charge from your bill. Should you wish to make an extra donation, or to visit one of these homes personally, please let us know. We highly appreciate your support and understanding.

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 THEREOF ARE:

- |                               |                                    |
|-------------------------------|------------------------------------|
| (1) Cereals containing gluten | (9) Celery                         |
| (2) Crustaceans               | (10) Mustard                       |
| (3) Eggs                      | (11) Sesame seeds                  |
| (4) Fish                      | (12) Sulphur dioxide and sulphites |
| (5) Peanuts                   | (13) Lupin beans                   |
| (6) Soybeans                  | (14) Molluscs                      |
| (7) Milk                      | (15) Suitable for vegetarians      |
| (8) Nuts                      | (VEG) Suitable for vegans          |

## Appetizers

### VEGAN CAESAR SALAD (1,3,8,12)

Romaine lettuce, emulsified almond vinaigrette, pickled onions  
\$16 I S/ 60

### TOMATO SALAD (1,3,7,8,12,VEG)

Tomatoes from our garden, lettuce vinaigrette, almond milk and pickles  
\$18 I S/ 68

### “ADOBO” GYOZAS (1,6,12)

Stuffed with cusquenean “adobo” and “uchucuta”  
\$20 I S/ 75

### ANDEAN MUSHROOM GYOZAS (1,3,6,7,11)

Andean mushroom and homemade “pachikay”  
\$20 I S/ 75

### ANDEAN “TIRADITO” NIKKEI (1,2,4,5,6,7,11,12)

Cured trout with seasonal vegetables, avocado and maca emulsion, “leche de tigre” nikkei style  
\$22 I S/ 83

### CAESAR SALAD (1,3,4,6,10,12)

Romaine lettuce, angus picaña, parmesan, caesar sauce  
\$22 I S/ 83

### LOIN TARTAR (1,3,4,6,10,12)

Tender loin, pickled veggies, toasts  
\$24 I S/ 90

### “TIRADITO” OLIVE STYLE (4,6,9)

Cured catch of the day, “leche de tigre”, olive oil, crispy garlic  
\$26 I S/ 98

### TRADITIONAL CEVICHE (4,6,9)

Catch of the day cured, glazed sweet potato and classic “leche de tigre”  
\$29 I S/ 109

### PICAÑA AJAMONADA (3,4,7,10,12)

Angus picaña, vitello sauce, pickles and de’ausangate cheese  
\$32 I S/ 120

## Soups

### PUMPKIN CREAM SOUP (1,3,6,7,8)

Local pumpkin and crunchy zucchini  
\$22 I S/ 83

### CHICKEN CONSOMÉ (1,3,6,9)

Chicken slices, vegetable and noodles  
\$22 I S/ 83

# Main dishes



## **"ANTICUCHOS " FROM OUR GARDEN** (1,3,6,7,8,12,VEG)

Grilled cabbage with sauce, siupanca sauce, mashed potatoes and yellow chili

**\$24 I S/ 90**

## **VEGETABLE RISOTTO** (15,VEG)

Mellow vegetable risotto from the garden

**\$24 I S/ 90**

## **BUCATTINI OF MUSHROOMS** (1,6,7,12)

Devil sauce, sautéed vegetables and mushrooms, pancratator

**\$24 I S/ 90**

## **PUMPKIN RAVIOLI** (1,3,6,7,8)

Roasted squash, goat cheese, orange sauce

**\$30 I S/ 113**

## **CATCH OF THE DAY "SUDADO"** (1,4,6)

Sautéed tomatoes and onions, "sudado" sauce

**\$32 I S/ 120**

## **STRIP ROAST FROM THE ANDES TO SOUTHEAST ASIA** (1,6,12)

Butter bean purée, crispy garlic chips, pickles and travel sauce

**\$32 I S/ 120**

## **LOMO SALTADO** (1,2,4,5,6,7,11,12)

Sirloin, sautéed vegetables, crispy native potato

**\$34 I S/ 128**

## **SUCKLING PIG** (6)

Mortar potatoes, suckling pig juice, green salad

**\$38 I S/ 143**

## **LAMB MELLOWED** (1,3,6,7,9,12)

Northern style risotto, boneless lamb, green salad

**\$38 I S/ 143**

## **BUCATTINI FRUTO DI MARE** (1,2,4,5,6,7,12,14)

Devil sauce, seafood satéed, "pancratator"

**\$42 I S/ 158**

# Desserts



## CREAMY CHOCOLATE CAKE <sup>(1,3,6,7,8,11)</sup>

Saber dough, 64% chocolate, whipped cream and olive oil  
**\$14 I S/ 53**

## CARROT CAKE <sup>(1,3,6,7,8)</sup>

Cream cheese frosting, vanilla ice cream  
**\$14 I S/ 53**

## CHOCOLATE FRITTERS <sup>(1,3,5,6,7,8,11)</sup>

70% chocolate truffle, picaron dough  
**\$16 I S/ 60**

## ANDEAN CHEESE CAKE <sup>(1,3,7)</sup>

Cordilleran, paria and ausangate cheese  
**\$16 I S/ 60**

## FRUIT PLATE WITH HOUSE SORBET <sup>(3,7)</sup>

**\$15 I S/ 56**

## HANDCRAFTED ICE CREAM AND SORBETS <sup>(3,7)</sup>

**\$14 I S/ 53**

## PUMPKIN SWEET <sup>(8,15,VEG)</sup>

Fig honey, pineapple crunch  
**\$14 I S/ 53**

Our SQF 103694 licence  
Monasterio, A Belmond Hotel works with strict certified Food Safety and Quality procedures.



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Quality certification. Our license: 103694.

All prices include taxes and 10% service charge  
Rates in local currency are subject to the exchange rate at the time of payment.