

Mary

RESTAURANTE

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 Monsignor'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.

Appetizers



HUANCAINA STYLE POTATO

Steamed baby potato in slightly yellow chilli cream

\$18 | S/ 74

STUFFED POTATOE WITH PRAWNS

Avocado, tomatoe, egg guail and cocktel cream

\$19 | S/ 78

Ceviches, Tiraditos and Carpaccio



CEVICHE ACCORDING ARRIVAL

Fresh fish in pieces, marinated in chilli peppers in a classic version

\$30 | S/ 123

TROUT TIRADITO

Topped with yellow chilli sauce, avocado, cherry tomatoes, radish and green leaves

\$28 | S/ 115

TROUT TARTAR

Trout marinated with olive oil, dijon mustard, capers, creamy avocado with maca emulsion

\$18 | S/ 74

ALPACA CARPACCIO

In spices crust, capers, lemon-lime vinaigrette, rucula and pickled cushuro

\$31 | S/ 127

Creams and Soups



PUMPKIN CREAM SOUP

Local pumpkin and crunchy zucchini

\$22 | S/ 90

WILD MUSHROOM CREAM

Variety of wild mushrooms and Andean cheese foam

\$22 | S/ 90

CHICKEN CONSOMÉ

Chicken slices, vegetable and noodles

\$22 | S/ 90

FISH CHOWDER

Paiche fumet, milk, potatoes, rice and quail egg, marigold aromas and local pumpkin

\$24 | S/ 98

Tartines and Sandwiches



Prepared on a slice of rustic bread, grilled with olive oil and served with Andean fries potatoes or salad.

GRILLED VEGETABLES

Mashed eggplant and roasted, candied beets, broccoli, candied tomato and garden leaves

\$25 I S/ 103

CHICKEN BREAST IN FINE HERBS

Smoked chicken breast, grilled, mayonnaise made with mustard, tomato puree with olive oil, avocado, gratinated brie cheese and mushrooms

\$27 I S/ 111

SMOKED TROUT

With cream cheese in fine herbs, capers and crispy onion rings

\$27 I S/ 111

ANGUS BEEF BURGER

American Angus burger 200gr, lettuce, tomatoe, bacon, Andean cheese, caramelized onion, pickled cucumber, homemade fries

\$29 I S/ 119

TRADITIONAL CLUB SANDWICH

Chicken breast, egg, bacon, cheese, ham, lettuce and tomato

\$29 I S/ 119

BAGUETTE WITH PROSCIUTTO

Andean cheese, pickled cucumber and butter

\$25 I S/ 103

Fish and Rices



STEAMED TROUT

Small pieces of fresh trout marinated and cooked in corn beer, yellow chilli and cassava

\$34 I S/ 139

GRILLED PAICHE

Red chilli sauce, creamy corn and baby roasted potatoes

\$36 I S/ 148

QUINOA CHAUFA CALLED AIRPORT

Topped with tortilla, sautéed prawns and vegetables in oriental sauce

\$33 I S/ 135

Our Grill

FLANK STEAK

170 gr of angus pride, USA. Garnish of your choice

\$46 I S/ 189

TROUT

170 gr of fresh trout fillet. Garnish of your choice

\$42 I S/ 172

PAICHE

170 gr of fresh Paiche fillet. Garnish of your choice

\$44 I S/ 180

GARNISHES:

Mashed potatoes
Homemade fries

Barbecue salad
Sautéed vegetables

Rice with corn

Of Our Peruvian Cuisine

SPICY CREAMED CHICKEN WITH YELLOW CHILLI

Chicken strips in yellow creamy chili sauce, cheese served with boiled potatoes and white rice

\$32 I S/ 131

SAUTÉED BEEF TENDERLOIN STRIPS

Slices of beef tenderloin sautéed in the wok with onion, tomatoes, Yellow pepper, vinegar and soy sauce. Homemade french fries and white rice

\$34 I S/ 139

STEWED STRIP ROAST

Cooked in corn beer and cilantro served with creamy lima beans puree and chalaquita with avocado and radish

\$39 I S/ 160

PERUVIAN TRADITIONAL PORK SOUP CALLED "ADOBO"

Small pieces of pork, cooked in juicy corn beer, onion, oregano with homemade bread

\$32 I S/ 131

CHICHARRONES

Deep fried Pork meat with roasted potatoes and small salad

\$32 I S/ 131

Desserts

QUINCE CRUMBLE

Chancaca honey, milk ice cream

\$16 | S/ 66

CORN CHEESECAKE

And blueberry compote

\$17 | S/ 70

AMAZON COCOA MOUSSE

\$16 | S/ 66

COLD SOUP OF CARA CARA ORANGE AND MANGO

With lemon grass, passion fruit mouse

\$16 | S/ 66

HANDCRAFTED ICE CREAM AND SORBETS

\$15 | S/ 62

CHIRIMOYA CREME BRULEE

\$17 | S/ 70

If you have any allergies to certain foods,
please let us know so that we can take the necessary precautions.



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



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