

• **TO WARM UP THE DAY** •

Duck soup, camu camu, onion, ginger, corn, spinach, coriander <sup>(6,12)</sup>	\$30   S/ 105
Quinoa bisque from “San Salvador”, chicken, quail eggs <sup>(1,3,6,7,9)</sup>	\$24   S/ 84
Chicken vegetable consommé <sup>(1,2,3,9)</sup>	\$22   S/ 77
“Charqui” soup, cold dry homemade beef, eggplant, baby green beans, oyster mushrooms <sup>(1,2,6,9,12,13)</sup>	\$21   S/ 74
(VG) Sacred Valley corn cream soup <sup>(6,15)</sup>	\$21   S/ 74
(VG) “Patacancha” yellow potato and leek cream soup <sup>(6,15)</sup>	\$21   S/ 74

• **PARA EMPEZAR** •

Urubamba trout ceviche, “tumbo” caviar, “sachaculantro”, sweet potato texture <sup>(1,3,4,6,9)</sup>	\$26   S/ 91
Homemade corn cake with beef ragout <sup>(1,3,5,6,7,8)</sup>	\$24   S/ 84
Roasted andean pumpkin salad, rucula, quinoa, maple syrup, sacha inchi, honey, olive oil and rice vinegar sauce <sup>(1,2,3,8)</sup>	\$23   S/ 81
Quinoa tabbouleh, green asparagus <sup>(15)</sup>	\$23   S/ 81
“El huerto style causa”, chicken, avocado <sup>(1,2,3,6,7)</sup>	\$23   S/ 81
Charcoal grilled eggplant salad, radish, pumpkin seed sauce, shiitake mushrooms <sup>(1,2,3,6,8,11)</sup>	\$21   S/ 74
Andean hummus of chickpeas, turmeric, beetroot, sautéed mushrooms, toasts, quinoa tabbouleh <sup>(1,6,12,15)</sup>	\$20   S/ 70

• **FONDOS** •

Slow-cooked confit lamb, served over a Pachamanca sauce, accompanied by vegetables and andean root tubers <sup>(1,6,7,9,12,14)</sup>	\$49   S/ 172
Flank steak Angus pride 250gr <sup>(1,6)</sup>	\$49   S/ 172
Rice with confit duck leg <sup>(1,2,3,6,7,9)</sup>	\$41   S/ 144
Traditional “Lomo saltado” <sup>(1,2,6,12,14)</sup>	\$41   S/ 144
Urubamba Andean trout, olluco cream, and huacatay oil <sup>(1,4,6,12)</sup>	\$36   S/ 126
Amazonian baked paiche, purple cauliflower, pureé, sage sauce <sup>(4,7,9,12)</sup>	\$36   S/ 126
Traditional “Ají de Gallina” yellow chili chicken stew <sup>(1,2,3,6,7)</sup>	\$33   S/ 116
Tagliatelle, Ollantaytambo´s wild mushrooms, creamy sauce <sup>(1,2,3,6,7,10,12)</sup>	\$31   S/ 109
(VG) Vegan pasta, vegetables and andean herbs pesto <sup>(6,15)</sup>	\$29   S/ 102
Stuffed Rocoto (peruvian hot pepper) with mix of meat, peanut, andean herbs, raisins and olives, baked in the oven with andean cheese <sup>(1,2,5,6,7,8,9,10)</sup>	\$22   S/ 77
Oven-baket zucchini filled with a trigotto and wild mushrooms, set over a delicate withe wine sauce <sup>(1,6,7,9,12)</sup>	\$22   S/ 77
(VG) Peruvian beans mix, tomato, tree tomato, blackmint, chincho, coriander <sup>(1,2,3,6,7,8,9,10,15)</sup>	\$20   S/ 70

At El Huerto restaurant, we use locally sourced organic ingredients, including renowned Peruvian potatoes, corn, trout, and coffee from La Convención, along with fresh produce from our own garden. We invite you to enjoy an authentic dining experience.