

A contemporary expression of the
Sacred Valley's living culture, where
organic ingredients, seasonal
rhythms, and mindful craftsmanship
shape a cuisine that feels both
rooted and refreshingly current.

Our dishes honor origin while
embracing thoughtful creativity,
offering a dining experience that
unfolds with intention, depth, and
a sense of discovery

TO WARM UP THE DAY

Duck soup, camu camu, onion, ginger,
corn, spinach, coriander (1,2,3,6)
\$30 | S/ 105

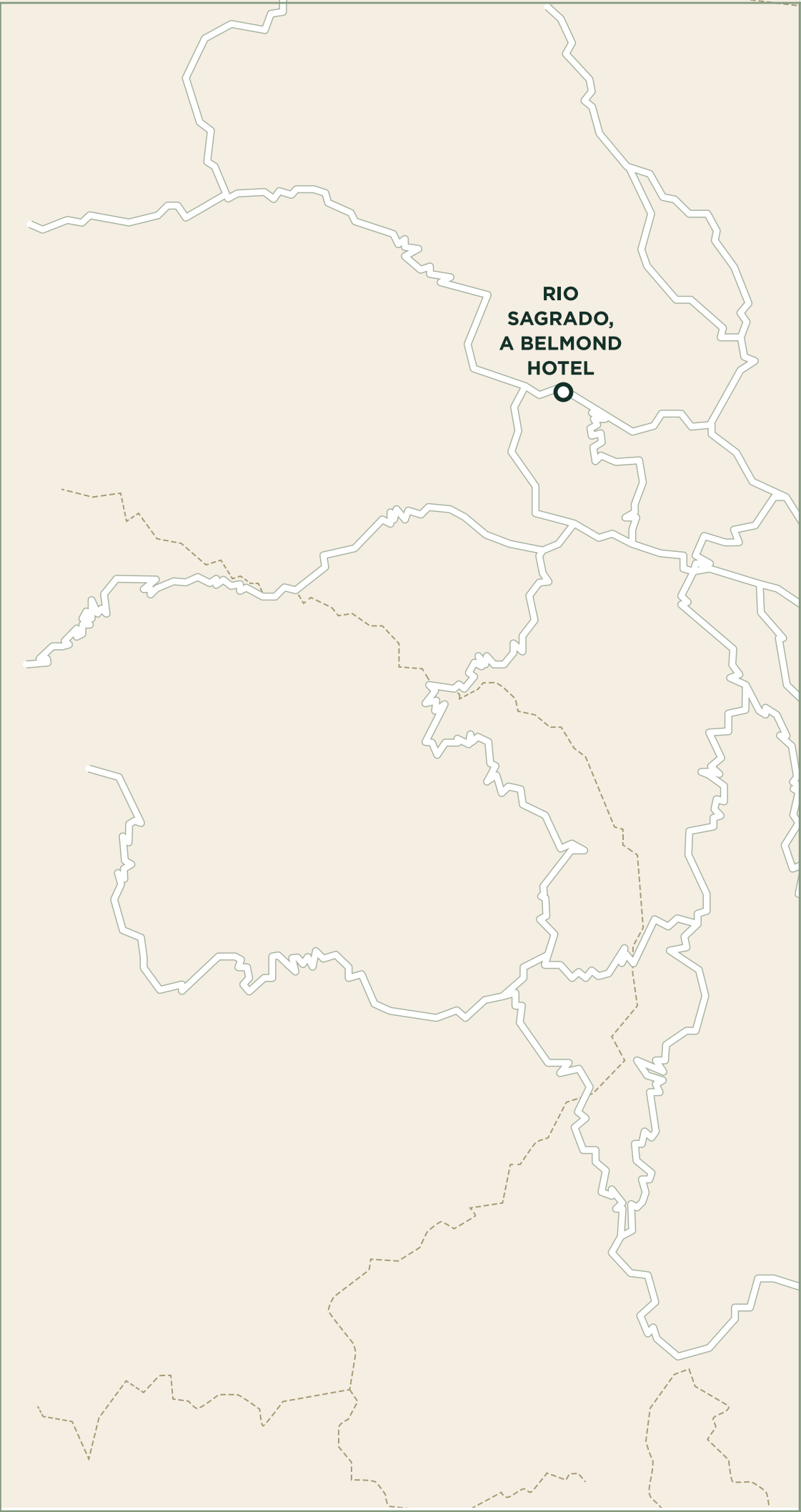
Quinoa bisque from “San Salvador”,
chicken, quail eggs (1,3,6,7,8,9)
\$24 | S/ 84

Chicken vegetable consommé (1,3,6)
\$22 | S/ 77

“Charqui” soup, cold dry homemade beef, eggplant,
baby green beans, oyster mushrooms (1,6,12)
\$21 | S/ 74

(VG) “Patacancha” yellow potato and leek cream soup (6,15)
\$21 | S/ 74





TO START

MUJU Signature Salad, baby lettuce, lamb,
baby vegetables, pachamanca sauce **(1,6,7,12)**
\$26 | S/ 91

Urubamba trout ceviche, “tumbo” caviar,
“sachaculantro”, sweet potato textures **(1,4,6,9)**
\$26 | S/ 91

Homemade corn cake with beef ragout **(1,3,6,7,8)**
\$24 | S/ 84

(VG) Roasted andean pumpkin salad, rucula, quinoa,
maple syrup, sacha inchi, honey, olive oil
and rice vinegar sauce **(1,3,8)**
\$23 | S/ 81

(VG) Charcoal grilled eggplant salad, radish, pumpkin
seed sauce, shiitake mushrooms **(1,2,3,4,5,6,7,8,11,12)**
\$21 | S/ 74

(VG) Andean hummus of chickpeas, turmeric, beetroot,
sautéed mushrooms, toasts, quinoa tabbouleh **(1,6,12)**
\$20 | S/ 70

(VG) Beetroot and fig salad, Greek yogurt,
sesame sauce, Taino style **(1,3,6,7,8,11,12)**
\$20 | S/ 70

MAIN DISHES

Slow-cooked roasted lamb chops, served over Pachamanca sauce, vegetables and andean root tubers **(1,6,7,9,12)**

\$49 | S/ 172

Flank steak Angus pride 250 gr **(1,6)**

\$49 | S/ 172

Peruvian style rice with confit duck leg **(1,2,3,6,7,9,12)**

\$41 | S/ 144

Traditional “Lomo saltado” **(1,2,6,12,14)**

\$41 | S/ 144

Urubamba Andean trout, olluco cream, and huacatay oil **(1,4,6)**

\$36 | S/ 126

Amazonian baked paiche, loche pumpkin pureé, sage and butter sauce **(1,4,6,7,12)**

\$36 | S/ 126

Traditional “Ají de Gallina”, yellow chili chicken stew **(1,2,3,4,6,7,9)**

\$33 | S/ 116

Grilled fillet of beef, tagliatelle, Ollantaytambo's wild mushrooms, creamy sauce **(1,3,6,7,10,12)**

\$33 | S/ 106

Paiche stew, tomato sauce, garden vegetables **(1,2,3,6,7,9)**

\$30 | S/ 105

(VG) Vegetarian Adobo, mixed vegetables, shiitake, Huaro bread **(1,3,5,6,7,8,9,10,11,12)**

\$30 | S/ 105

(VG) Vegan pasta, vegetables and Andean herbs creamy sauce **(6)**

\$29 | S/ 102

Baked chili bell pepper stuffed with ragout of meat, peanuts, andean herbs, raisins and olives **(1,3,6,7,8,9)**

\$22 | S/ 77

DESSERTS

Vanilla meringue, peach compote, lemon verbena jelly **(1,3,4,7,8,12)**

\$15 | S/ 53

Chocolate Lingot, chocolate mousse, candied banana, coffee and caramel ice cream **(3,5,6,7,8)**

\$15 | S/ 53

Sweet pear crisp, lucuma, milk caramel, sablé pastry, and lime **(1,3,6,7,12)**

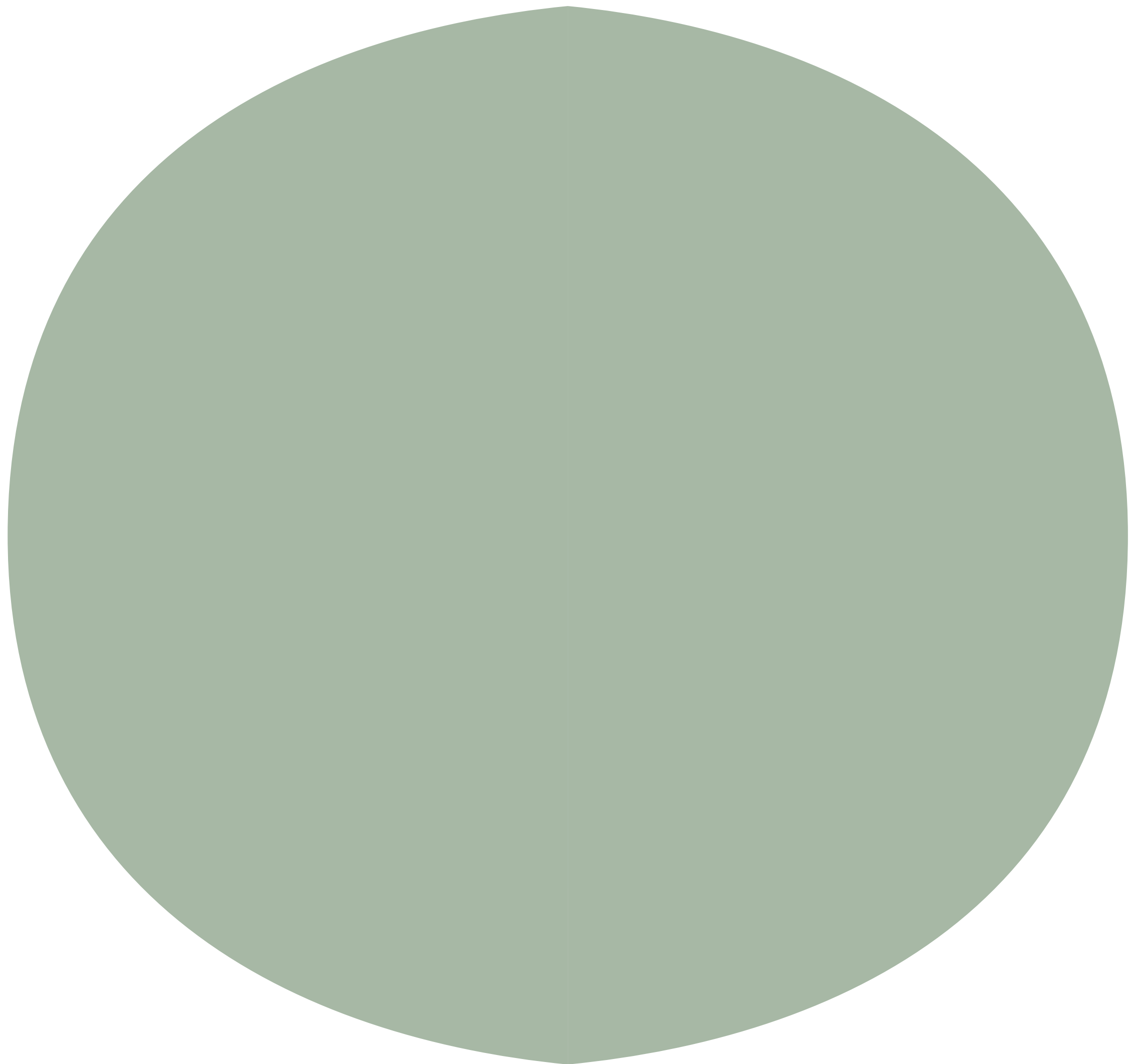
\$15 | S/ 53

FOOD ALLERGY INFORMATION:

Some of the dishes on this menu may contain one or more of the 14 food allergens as declared by European Union Regulation No. 1169/2011. Please let us know if you have any allergies or special dietary requirements.

(1) Cereals containing gluten (wheat, rye, barley, oats) | (2) Crustaceans | (3) Eggs | (4) Fish | (5) Peanuts | (6) Soybeans | (7) Milk | (8) Tree nuts (almonds, hazelnuts, walnuts, cashews, pecan nuts, Brazil nuts, pistachio nuts, macadamia, Queensland nuts) | (9) Celery | (10) Mustard | (11) Sesame seeds | (12) Sulphur dioxide and sulphites | (13) Lupin beans | (14) Molluscs (mussels, oysters, squid, snails) | (15) Vegetarian | (16) Vegan

Prices include VAT and a 10% service charge. Our reference exchange rate in soles is S/ 3.50. At the time of payment, the current exchange rate displayed at Reception will apply.



MUJU

