



## MENU CARD (English)

Prices in Soles

### **SOUPS**

#### **CREAM OF ASPARAGUS**

White asparagus blended with garlic, white onions and heavy cream.

S/ 15.00

#### **CHICKEN CONSOMME**

Chicken stock with pieces of chopped chicken, julienne carrots, green beans and angel hair pasta.

S/ 10.00

#### **CREOLE STYLE SOUP**

Minced beef sautéed with onions and garlic, then simmered with angel hair pasta in meat stock, and seasoned with oregano and a splash of milk.

S/ 10.00

#### **CHICKEN SOUP**

Traditional chicken soup simmered with pieces of chicken, potatoes, yucca, moraya and rice.

S/ 10.00



## MAIN COURSES

### PERUVIAN STIR-FRIED BEEF

Sliced sirloin steak stir-fried over high heat with onions, tomatoes, and French fries. Seasoned with cilantro and served with white rice.

S/ 15.00

### THE 'BUEN GUSTO' STEAK (Lomo Saltado – House Specialty)

Medium sized pieces of sirloin steak sautéed over high heat with onion wedges and quartered tomatoes. Seasoned with soy sauce, habanero-like smoked chili pepper and a touch of vanilla. Served with French fries and white rice.

S/ 18.00

### GRILLED TROUT WHIT BEANS

Delicious Sacred Valley trout grilled to perfection and served with mashed beans purée and rice.

S/ 18.00

### GRILLED TROUT

Delicious Sacred Valley trout grilled to perfection and served with cooked and crisply seared potatoes, cooked vegetables in a vinaigrette dressing and white rice.

S/ 15.00

### GRILLED CHICKEN

Grilled chicken fillet served with French fries, cooked vegetables in a vinaigrette dressing, and white rice.

S/ 15.00



### **CHICKEN MILANESE**

Chicken fillet bathed in a cream, egg, and oregano sauce, then breaded and fried on the grill.  
Served with French fries, cooked vegetables in a vinaigrette dressing and white rice.

S/ 18.00

### **CILANTRO BEEF STEW**

Beef slowly braised in its own juice and then bathed in a cilantro and spinach sauce. Served with white rice (and beans, if desired).

S/ 10.00

### **SPAGHETTI WITH HUANCAINA SAUCE AND SAUTEED SIRLOIN**

Spaghetti in Huancaína sauce, a creamy cheese sauce blended with spicy yellow chilies and garlic, all crowned with a richly sautéed sirloin.

S/ 18.00

### **PASTA IN GREEN SAUCE WITH STEAK**

Spaghetti in garlicky spinach cream sauce and crowned with a juicy steak.

S/ 10.00

### **TACU TACU WITH SAUTEED STEAK TENDERLOIN**

A cooked bean and rice pancake fried until golden brown in olive oil and crowned with sautéed tenderloin.

S/ 18.00

### **TASTE OF CUSCO**

Pieces of pork marinated and cooked in fermented corn beer, vinegar, onion, and spicy yellow chili peppers.

S/ 10.00



## **STEAK AND BEANS**

Fine cut of red meat filleted and fried on the grill. Served with mashed bean purée and white rice.

S/ 10.00

## **VEGETARIAN**

### **QUINOA RISOTTO (House Specialty)**

Red quinoa seasoned with white onions, cream, mushroom, Parmesan cheese and parsley sauce.

S/ 20.00

### **PENNE RIGATE IN WHITE SAUCE**

Penne rigate pasta in a mushroom, confit tomato and spinach cream sauce.

S/ 20.00

### **VEGETABLE STIR-FRY**

A variety of vegetables, including bell peppers, zucchini, grilled eggplant and mushrooms, stir-fried over high heat with spaghetti and soy sauce.

S/ 15.00

### **CREAM OF ASPARAGUS**

White asparagus blended with garlic, white onion and heavy cream.

S /15.00



## **DRINKS**

### **PISCO SOUR**

Pisco Sour: Typical Peruvian drink with pisco (fermented wine), lime juice, egg white, simple syrup. Served cold.

S/ 15.00

### **RED WINES**

Our wine selection changes regularly: we will gladly show you our available bottles of Argentinean wines. Price range 35 to 45 Soles per bottle.

### **SODA**

Inca Cola (1 liter bottle)

S/ 5.00

Coca Cola (1 liter bottle)

S/ 5.00

### **HOT DRINKS**

Coffee S/ 5.00

Tea S/ 3.00

## **DESSERT OF THE DAY**

Please ask us.