

## ALMUERZO Y CENA // LUNCH AND DINNER

### ENTRADAS // FIRST COURSE

**Suave semiesfera de palta, rellena de verduras, pollo o langostinos. Servido con crema de aji amarillo y culantro** // Soft avocado dome stuffed with vegetables, chicken or prawns. Served with yellow pepper cream and cilantro. **S/28**

**Pulpo flameado al wok, marinado en sal de Maras y aceite al carbón. Acompañado de tomates confitados** // Wok-Flamed octopus, marinated with Maras salt and carbon oil. Served with slow-cooked tomato confit. **S/33**

**Langostinos a la parrilla marinados en pasta de ajo y aceite de oliva. Servidos con crema de palta y aji limo dulce** // Prawns marinated in a garlic paste and grilled with olive oil. Served on avocado cream and sweet lemon chili. **S/28**

**Ceviche de trucha aromatizado con hierbabuena y limón. Acompañado de cebolla, camote y choclo** // Trout ceviche scented with fresh spearmint and lemon. Served with onions, sweet potato and corn. **S/32**

**Crema de papas nativas y poro, Combinación de suaves papas nativas con caldo de vegetales con ajo y poro** // Cream of native potatoes and leek, Combination of soft native potatoes with vegetable broth, garlic and leek **S/24**

### FONDOS // MAIN COURSE

**Pollo en salsa de finas hierbas con piña golden a la parrilla macerada en vino blanco y toques de aceite de oliva. Servido con papa cusqueña y chimichurri de huacatay** // Chicken in a fine herbs sauce with grilled golden pineapple marinated in white wine and touches of olive oil. Served with native potato and huacatay chimichurri. **S/40**

**Canelones de berenjena y zucchini; rellenos de queso de cabra, espinaca acompañados de salsa pesto especial de la casa** // Eggplant and zucchini cannelloni stuffed with goat cheese and spinach. Served with our special pesto sauce. **S/42**

**Fettuccine de quinua en clasica salsa huancaína y jugoso lomo saltado con cebollas, tomates, aji amarillo y culantro** // Quinoa fettuccine in classic huancaína sauce and juicy lomo saltado with onions, tomatoes, yellow pepper and cilantro. **S/48**

**Parrillada de vegetales, piña dulce, palta y chimichurri de pimientos dulces** // Grilled vegetables, sweet pineapple, avocado and sweet pepper chimichurri. **S/28**

**Panceta de cerdo horneada a fuego lento, glaseada con chancaca; servida con puré de camote y zapallito de Loche; acompañada de salsa criolla** // Slow-cooked pork pancetta braised in molasses, with soft mashed sweet potato and Loche squash, accompanied by onions salad. **S/43**

**Medallón de lomo fino o alpaca, sazonado con la salsa Refugio y crema de queso azul, servido con risotto de arveja y huacatay** // Medallions of fine Tenderloin or Alpaca, seasoned with the special house souce and blue cheese cream. Served with pea risotto and andean huacatay. **S/50 – S/48**

**Trucha grillada al hinojo y limón, servida con verduras salteadas, papas nativas y palta al ajonjolí** // Grilled trout with fennel and lemon, served with sautéed vegetables, native potatoes and avocado topped with sesame seeds. **S/44**

### POSTRES // DESSERTS

**Copa de helado artesanal, acompañado de frutos frescos y sirope de chocolate** // Home made Ice cream sundae, accompanied by fresh fruits and chocolate syrup. **S/20**

**Torta helada de chocolate y frutos rojos, jugoso chocolate amargo servido con culis de frutos rojos y frutas frescas de estación** // Ice chocolate cake with red berries, juicy bitter chocolate served with red berry coulis and fresh seasonal fruits. **S/27**

**Mousse de copazú (fruto original de la selva peruana) con toques de chocolate blanco y azúcar rubia servido en cama de galletas crocantes** // Copazu mousse (An original fruit of the peruvian amazon) with touches of white chocolate and brown sugar. Served with crispy cookies. **S/27**