

EARTH TO TABLE



> INKATERRA <
HACIENDA
URUBAMBA
VALLE SAGRADO - PERU

• APPETIZERS •

Organic Salad with mixed greens, cherry tomatoes, avocado slices, green apple, gorgonzola cheese and caramelized sunflower seeds.

S/. 48

“Mis Truchitas” Fresh trout from Pumahuanca in three ways: cured, marinated and gravlax, served with champagne pearls, yellow pepper sauce and avocado.

S/. 50

“Causa” Cold and seasoned yellow potato puree layered with shrimp and avocado, garnished with dried black olives and red flying fish caviar.

S/. 49

Potato Cream Yellow “peruanita” potato cream soup with white truffle alioli and smoked cheese from Yucay.

S/. 42

Quinoa Soufle made with three types of quinoa, over a tomato and sage sauce, topped with watercress.

S/. 43

“Nuestro Pastel de Choclo” Urubamba tender corn pie layered with guinea pig ragu.

S/. 51

• MAIN COURSES •

Smoked White Fish with eggplant puree and baby carrots with Andean mint sauce.

S/. 69

Aromatic Tagliatelle with wild pine tree mushrooms, which only sprout after lightning in Cusco surrounding forests.

S/. 64

Baked Smobish Trout from Pumahuanca, over black olive sauce, served with octopus, green asparagus and eucalyptus smoke.

S/. 66

Grilled Rosemary Chicken breast from Cusco with mashed yellow potatoes, green olive puree and a variety of wild mushrooms from the cloud forest.

S/. 65

“Lomo Saltado” Peruvian classic beef tenderloin sauteed with onions, tomatoes and yellow pepper served with yellow potato french fries and white rice with giant corn.

S/. 67

Spiced Lamb Tenderloin, served with tasty cauliflower, shallots and broccolini.

S/. 69

“We rely on our orchard and local farms for produce, dairy, meat, trout and grains and as much as it is available in the valley to create a fresh, artfully crafted cuisine dominated by fresh seasonal ingredients”.

– Chef Rafael Casin –