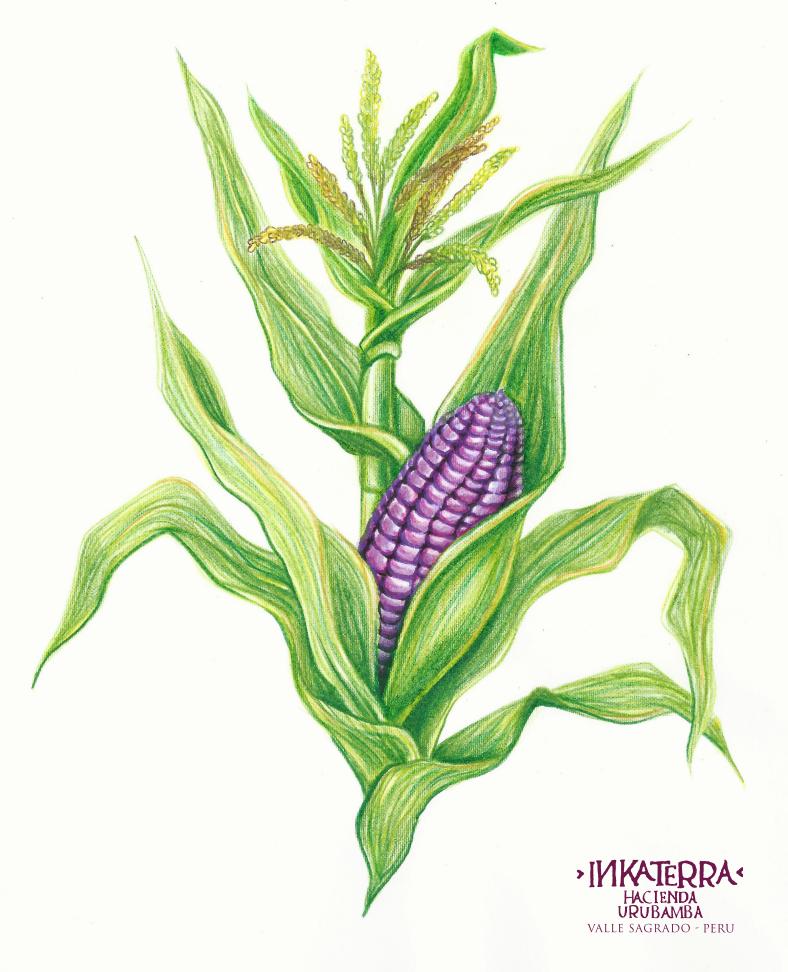
EARTH TO TABLE



· APPETIZER5 ·

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/₂ 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 asparragus and eucalypthus smoke.

S/. 66

Grilled Rosemary Chicken breast from Cusco with mashed yellow potatoes, green olive pure and a variety of wild mushooms 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 créate a fresh, artfully crafter cuisine dominated by fresh seasonal ingredients".

- Chef Rafael Casin -