







LUNCH AT INKATERRA HACIENDA URUBAMBA

ENTRADAS / APPETIZERS

-   **Crema del día.**
Soup of the day.

-   **Ensalada de la chacra con lechugas mixtas, palta, tomates cherry, aros de cebolla blanca, y queso ricotta de Yucay con vinagreta de la casa.**
Farm salad with lettuce mix, avocado, cherry tomatoes, white onion, with Yucay ricotta cheese and house vinaigrette.

-  **Tiradito de trucha en salsa de ají amarillo, coshuros del Valle Sagrado y crujiente de piel de trucha.**
Thin trout carpaccio with yellow pepper sauce, Coshuros from Sacred Valley and crispy trout skin.

-  **Causa rellena de pollo crocante, palta, y alioli de aceituna, huevos de pez volador y de codorniz.**
Cold mashed yellow potato puree, stuffed with crispy chicken, avocado, and olive aioli with flying fish eggs and quail.

-  **Celíaco / Gluten free**
-  **Vegetarian / Vegetarian**

"Nos basamos en productos locales del Valle; como lácteos, carnes, trucha, granos andinos y de nuestra huerta para crear una cocina fresca, dominado por productos de temporada".

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

PLATOS DE FONDO / MAIN COURSES

Lomo Saltado.

Traditional sauteed beef tenderloin strips with tomatoes, onions and french fries served with white rice and corn.

Pechuga de pollo rellena de queso andino y tomates confitados acompañado de majado de yuca con habas y salsa de amaranto.

Chicken breast stuffed with Andean cheese and sun dried tomatoes served with mashed cassava and fava beans and amaranto sauce.

Pescado a la parrilla en salsa de lavanda acompañada de capchi de papas de Lamay y habas del Valle Sagrado.

White fish fillet grilled with lavender sauce served with Lamay potatoes capchi and Sacred Valley fava beans.



Tagliatelle en salsa de quesos del Valle con láminas verdes de espárragos, zucchini y hojuelas de castañas de Tambopata.

Tagliatelle in cheese sauce from the Valley, with asparagus and zucchini green slices and Tambopata chestnut flakes.



Pasta corta sin gluten salteada con vegetales de la huerta, tomates y ajos confitados.

Gluten free short pasta sauteed with vegetables from our garden, tomatoes and garlic confit.

Hamburguesa de wagyu kobe con queso ahumado de Yucay, tomate, lechuga y salsa agridulce de sauco.

Wagyu Kobe beef burger with Yucay cheese, tomato, lettuce and elderberry sour sauce.



Hamburguesa de quinua con tomate y zanahoria confitada, en pan campesino integral.

Quinoa hamburger with tomato and carrot confit, on farm bread with dijon mustard.

Sandwich de pollo a la plancha, palta y tomate en pan campesino con pesto andino.

Grilled chicken sandwich on farm bread with avocado, tomato and Andean pesto.

* Con su sandwich elija una de las siguientes opciones: chips de papas, chips de camote, puré de papas, papas fritas o ensalada verde.

* With your sandwich choose one of the following options: potato chips, sweet potato chips, mashed potatoes, french fries or green salad.

POSTRES / DESSERTS

Mil hojas con crema pastelera al limón y pisco.

'Millefeuille' with lemon pastry cream and pisco.

Torta de chocolate.

Chocolate cake.

Helados de la casa y sorbetes.

House ice cream and sorbet.

Mousse de lúcuma.

Lucuma mousse.