

Breakfast & Brunch

Prepared with free range eggs from Limatambo

- * Our basket of warm artisanal breads, served with spreads and jams. **S/ 24**
- * Simple and Delicious: Fried eggs with crisp bacon & 2 artisanal breads. **S/ 25**
- * Breakfast Baguettino filled with scrambled eggs, andino cheese melting through it, yummy bacon & sweet chilli sauce. **S/29**
- * Healthy fruit salad with natural yogurt, floral honey from Paruro, granola toasted coconut & kiwicha flakes. **S/28**
- * Poached eggs with fresh asparagus, roasted tomatoes & herbs. Sitting on our campesino toasted bread, and topped with bacon. **S/ 32**
- * Fat-grained bread fried in the pan, spread with cream cheese & herbs, a soft fried egg in the middle, sauteed spinach, topped with bacon & a spicy tomato salsa. **S/ 30**
- * Our free range scrambled eggs with “Salchicha Huachana” spiced Peruvian sausage, sauteed mushrooms, bbq’d red peppers & a spoonful of uchucuta. Toasted artisanal bread. **S/ 32**
- * Brekkie for champions! Hot iron pan with smokey beef pieces in a typical spicy tomato, onion, chilli and beef sauce, topped with an egg and served with fat seeded bread toasts. **S/ 35**
- * A thick piece of our artisanal seeded bread, lightly toasted. Topped with the most delicious sautéed mushrooms, fried egg and slices of gorgeous smoked trout. Topped with bbq’d avocado. **S/ 34**
- * Lovely thin pancakes with hints of orange, filled with spoonfulls of thick caramel, fresh berries, toasted coconut, hot fudge and vanilla ice-cream. **S/ 29**
- * *Our Mezza.* wonderful to share. Scrambled eggs, crisp bacon, smoked trout, roasted tomatoes, caramelised onions, bbq’d avocado, chorizo, garlic prawns & mushrooms. Served with our basket of breads & croissant. **S/ 72** Add 2 mimosas. **+ S/ 68**

Extras

- * Wild potato hot chips **S/ 12**
- * Local thin potato fries **S/ 12**
- * Salad Green **S/ 15**
- * Garlic & chilli baguettino **S/ 10**

Portions:

- * Toast, jam, butter **S/ 10**
- * Avocado **S/ 10**
- * Bacon **S/ 14**
- * Hummus **S/ 10**
- * Sautéed Garlic Mushrooms **S/ 18**
- * Roasted tomatoes **S/ 7**
- * Eggs any style **S/ 12**

Taxes are included. **Tips are welcome & greatly appreciated**

Starters

- * Marinated olives & hummus with grissini & beet chips. **S/ 26**
- * Our beef carpaccio, with our mustardy, basil sauce. Sprinkled with tangy capers & slices of permesan. Perfect to start off with. **S/42**
- * Classic red trout ceviche, fat corn, glazed sweet potato & banana patacones!! We do it well! **S/ 54**
- * Causa; yellow potato, smashed finely with chilli & huacatay. Filled with light cream cheese, sauted garlic prawns, mushrooms & sliced avocado. **S/46**

Salads, with organic lettuce from the Sacred Valley

- * Traditional Ceasar Salad with artesanal smoked trout, crunchy bacon pieces, boiled quail eggs and coz lettuce with a few anchovies! Yummmm . **S/ 50**
- * Herbed bbq chicken, avocado, red peppers, cream cheese & caramelised onions. Tossed through crisp lettuce leaves and a Pesto & Balsamic dressing. **S/ 48**
- * Jamón Serrano & avocado thrown through fresh green leaves, bbq'd pears, roasted tomatoes, toasted pecans & a blue cheese vinagreta. **S/ 48**

Soups

- * Mums récipe, homemade chunky tomato soup, a dollop of yogurt, chopped basil & mint with campesino toasts. **S/ 36**
- * Pumpkin soup with a splash of coconut milk, toasted peanuts, fresh corriander & red chilli. **S/ 38**
- * A typical creole soup with mild red chillies, sauteed beef fillet pieces, angel hair pasta and a soft egg. **S/ 36**

Sandwiches

- * Baguette filled with; bbq'd beef, chimichurri, sautéed mushrooms, manchego, crisp lettuce & ceasar dressing. **S/ 38**
- * In our pan campesino; smoked trout, sweet chilli cream cheese, avocado & lettuce. **S/ 36**
- * Chicken breast, organic lettuce, curry mayo, pineapple, melted cheese and fried egg. **S/ 34**
- * Beef burger with crisp bacon, andean cheese, bbq'd onion & tomato. Topped with our dijon & tomato chutney. Served with wild native chips. **S/ 45**
- * Bbq'd vegetables & avocado, open Sandwich with curried mayo. Served with wild potato chips & homemade tomato relish. **S/ 32**

Main Courses

- * Bbq'd beef fillet with a creamy wild mushroom sauce. Served with ravioli filled with chard ricotta, sauteed in butter and pecans. **S/ 69**
- * Lomo saltado. Sauteed beef with smokey onions & tomatoes. Served on a traditional tacu tacu (beans & rice folded tortilla). **S/ 59**
- * Cicciolina's wild mushroom risotto with white wine & hand fulls of parmesan. **S/ 48**
- * Traditional polenta with creamy cheese and our slow cooked meaty bolognese. **S/ 49**
- * "Aji de Langostinos" Creamy yellow Chilled prawns with fluffy rice, bbq'd corn, toasted olives & boiled quail eggs. A typical dish with a twist. **S/ 52**
- * Crumbed chicken breast with tomato chutney. Served with a warm spicy potato salad, avocado & red onion. **S/ 52**
- * Green Curry with Red trout and coconut milk. Bbq'd veges, topped with mango & toasted peanuts. Served with rice and toasted sesame seeds. **S/ 62**
- * A typical "street food" dish of Peru. Keeping it simple and delicious: Smashed Steak, fried banana, soft fried egg, rice, chips and Chimichurri. **S/ 54**

Pastas

- * Green parsley tagliatelli tossed in a creamy cheesy & white wine salsa, wild mushrooms & bbq'd caramelized onions. **S/ 49**
- * Cicciolina's penne a la puttanesca, roasted red peppers, sweet tomatoes, black olives, anchovies, capers with a bit of chilli. A must ! **S/ 52**
- * Cracked Pepper Pappardelle tossed through white wine & a dash of cream. Herbed, slow cooked chicken, charred sweet zucchini & red peppers, roasted onions and handfuls of parmesan **S/ 54**
- * Lasagna made in house: Slow cooked meaty bolognese topped with roasted tomatoes & lots of cheese. **S/ 49**

Bbq'd Pizzettas

Crisp thin crust, bbq'd pizzettas

- * Roughly chopped pesto, cream cheese, roasted tomatoes & bbq'd white onion. **S/ 44**
- * Jamón Serrano, bocconcini, white onion & topped with arugula. **S/ 47**
- * Blue cheese, figs, crunchy bacon & fried basil. **S/ 43**
- * Bbq'd Prawns, marinated pineapple, grilled onion drizzled with sweet chilli sauce & fresh corriander leaves. **S/ 46**
- * Roast beef, onion, zucchini, manchego, chimichurri & drizzled salsa ceasar. **S/ 49**

Desserts

- * Sticky fig cake, laden with butterscotch & caramelised pecan ice-cream. **S/ 28**
- * Chocolate cakey sponge with chocolate fudge & red wine sorbet. **S/ 28**
- * Caramelised apple tartlet with warm port sauce & a vanilla ice-cream. **S/ 29**
- * Our croissant, bread & butter pudding, layered with sauce, warm pisco & cinnamon custard. **S/ 29**