

TO SHARE

GARLIC RYE

S/ 35

Rye and wheat dough bread fresh from the oven, braised in garlic and oregano ghee. Served with traditional cheddar cheese sauce. **(Gluten, lactose)**

TAPAS WITH AVOCADO, HUMMUS AND ANCHOVIES

S/ 37

Toasted sourdough bread with sesame and sunflower seeds, with olive oil, hummus with homemade Tahini, avocado, sesame seeds, and Asian inspired vinaigrette. Topped with anchovies and arugula. (Ask for our vegan version) **(Gluten, egg, sesame, soy)**

CUSCO INSPIRED TAPAS

S/ 43

Smoked trout from the Sacred Valley, Urubamba, in Cusco, homemade yoghurt, sorrel leaves, roasted hazelnuts, and lime oil, on top of sourdough toast with sesame and sunflower seeds, and olive oil. **(Gluten, sesame, lactose, soya, fish)**

GRATINATED ONION CAUCHE

S/ 35

Onion cooked in whey and baked with melting cheese until golden. Served with freshly baked brioche from our bakery. **(Gluten, lactose)**

CHICKEN TIKKA MASALA

S/ 52

Marinated chicken in Indian spices (Tikka Masala), yoghurt, and chicken breast cooked in ghee, and decorated with sesame seeds. Served with naan bread and hummus. **(Gluten, lactose, sesame, soy)**

CAULIFLOWER TIKKA MASALA

S/ 42

Marinated cauliflower in Indian spices (Tikka Masala) and yoghurt cooked in ghee. Served with naan bread and hummus. **(Gluten, lactose, sesame, soy)**

CAULIFLOWER ROAST

S/ 39

Oven-roasted cauliflower with miso butter and Peruvian chili peppers. Served with a creamy sunflower seed sauce. **(Lactose, sesame, soy, sunflower seeds, sulphites)**

SIRLOIN CARPACCIO

S/ 45

Thinly sliced raw sirloin, twenty-four month matured parmesan, and homemade vinaigrette. Served with artisanal focaccia toast. **(Gluten, lactose, soy, sulphites, fish, sesame)**

SMOKED TROUT CARPACCIO

S/ 49

Smoked trout from the Sacred Valley, Urubamba, in Cusco, green leaves, parmesan, and honey mustard. Served with bread from the oven. **(Gluten, lactose, sesame, soy, sulphites, mustard, fish)**

PERUVIAN CHEESE TABLE

S/ 49

A selection of Peruvian cheese, honey, and multigrain wheat and carob toast. **(Gluten, lactose, pecans)**

VITELLO TONNATO (ROAST BEEF)

S/ 46

Finely sliced roast beef and tonnato sauce with capers and garlic chips. Accompanied with artisanal focaccia toast. **(Gluten, sulphites, fish)**

CHEESY NAAN

S/43

Wood oven fired naan bread filled with mozzarella, served with tomato sauce, hummus and pineapple chutney. **(Gluten, lactose, sesame, soy)**

CUTS OF MEAT

Our cuts are accompanied with a baked potato with sour cream and herbs, and seasonal salad.

TENDERLOIN WITH PEPPERCORN SAUCE (250 gr. cut)

S/ 75

Grilled tenderloin steak with peppercorn sauce. **(Gluten, dairy, eggs, sulfites)**

SALADS

CHICKEN TERIYAKI

S/ 42

Organic quinoa, mixed leaves, cherry tomato, sautéed mushrooms, avocado, corn kernels, chicken breast pieces marinated in teriyaki sauce (with sesame oil). Decorated with sesame seeds and served with ranch dressing. **(Lactose, sesame, soy)**

SIDE SALAD

S/ 14

A fresh mix of organic salad leaves, tomato, avocado and onion. Served with our house vinaigrette. **(Sulphites)**

CAESAR SALAD

S/ 35

A mix of fresh lettuces with house Caesar dressing, parmesan cheese, crispy bacon, and artisanal croutons. **(Gluten, dairy, eggs, fish)**

HANDMADE PASTA

With Italian semolina

OSSOBUCO LASAGNA

S/ 49

Slow-braised ossobuco ragu, béchamel, parmesan, and freshly made pasta. **(Gluten, lactose, eggs, nutmeg)**

SPINACH RAVIOLI

S/ 45

(Also available with tomato sauce)

Ravioli filled with ricotta, spinach, and almonds, sautéed in butter with a hint of gin and parmesan. Served with blue cheese sauce and grated walnuts. **(Gluten, lactose, eggs, almonds)**

PASTA 13 MONJAS (new)

S/ 49

Handcrafted filled pasta, topped with sliced glazed pork and finished in nutty brown butter. **(Gluten, lactose, eggs, almonds, pork)**

AGNOLOTTI AQP

S/ 45

Pasta filled with Arequipa adobo pork stew, parmesan, and oregano butter, with a light scraping of chocolate. **(Gluten, lactose, eggs, pecans, pork)**

CHICKEN & MUSHROOM PAPPARDELLE

S/ 45

Stir-fried chicken and mushroom with pappardelle pasta and creamy parmesan sauce. **(Gluten, lactose, eggs)**



TRADITIONAL PIZZAS

Wood oven-fired

MARGHERITA PIZZA

S/ 42

Mozzarella, tomato sauce, basil, and extra virgin olive oil. **(Gluten, lactose)**

CAPRESE PIZZA

S/ 44

Pomodoro, mozzarella, cherry tomato, and basil. **(Gluten, lactose)**

BUDHA VERDE PIZZA

S/ 49

Mozzarella, tomato sauce, black and green olives, red pepper, onion, mushrooms, and pesto. **(Gluten, lactose, almonds)**

THE FOUR CHEESE PIZZA

S/ 59

Pizza with creamy goat cheese, mozzarella, Tilsiter, parmesan, and Roquefort. **(Gluten, lactose)**

AMERICANA PIZZA

S/ 52

Mozzarella, tomato sauce, and English ham. **(Gluten, lactose, pork)**

HAWAIANA PIZZA

S/ 54

Mozzarella, tomato sauce, English ham, and golden pineapple. **(Gluten, lactose, pork)**

SALAME AND CHORIZO PIZZA

S/ 54

Mozzarella, tomato sauce, pepperoni, mushrooms, Spanish chorizo, and red peppers. **(Gluten, lactose, pork)**

PROSCIUTTO PIZZA

S/ 59

Mozzarella, tomato sauce, Italian prosciutto, arugula, and parmesan. **(Gluten, lactose, pork)**

13 MONJAS PIZZA

S/ 59

Please ask service for seasonal ingredients.

CHICKEN BBQ PIZZA

S/ 59

Mozzarella, cheddar, tomato sauce, chicken with BBQ sauce, golden pineapple, white onion, coriander, and pickled chili. **(Gluten, sulphites, lactose)**

URUBAMBA PIZZA

S/ 65

Smoked trout, produced by Álvaro and Gabriel in the Sacred Valley, Urubamba, in Cusco. **(Gluten, lactose, fish)**

FOCACCIA GARLIC bread (Gluten, lactose) S/ 13	FOCACCIA GARLIC bread with mozzarella (Gluten, lactose) S/ 20
MULTIGRAIN GARLIC bread (Gluten, sunflower seeds, sesame, lactose) S/ 14	MULTIGRAIN GARLIC BREAD with mozzarella (Gluten, sunflower seeds, sesame, lactose) S/ 21

DESSERTS

MOCCA TIRAMISU

S/ 28

Italian dessert layered with coffee and Kahlúa soaked bizcotela, mascarpone, and a final touch of dark cacao dusting. **(Gluten, lactose, eggs)**

CHOCOLATE MAGIC

S/ 26

Rich and dense chocolate (75% cacao) cake, chocolate and orange sauce, cinnamon, clove, nutmeg, pecans, whipped cream, olive oil, and rock salt from Maras, in Cusco. **(Pecans, lactose, eggs, nutmeg)**

LA ELEGIDA

S/ 26

Fresh and citrusy version of the traditional Basque burnt cheesecake. Served with fresh slices of goldenberry and tumbo fruit reduction with Andean mint leaves. **(Gluten, lactose, eggs)**

CRÈME BRÛLÉE

S/ 26

A French classic! A smooth custard blended with a delicious raspberry compote topped with a caramelized sugar crust. **(Gluten, lactose, eggs, pecans)**

