



HOTELES



ENTRADAS

FIRST COURSE

FRÍAS / COLD

GF Ceviche de trucha _____ **S/46.00**

Trouch ceviche

Trucha de Pumahuanca, leche de tigre, camote glaseado, cancha serrana

Pumahuanca trout, tiger milk, glazed sweet potatoes, highland toasted corn

GF Causa rellena de pollo y palta **S/39.00**
Chicken and avocado "cause"

Masa de papa amarilla, rellena con pollo y palta con salsa huancaína
Chicken and avocado stuffed mashed potatoes served with huancaína sauce (a mild chili, milk and a kind of feta cheese sauce)

Tartar de trucha _____ **S/39.00**

Trout tartare

Dados de trucha, kiuri, palta, chalaquita, ajonjolí y chips de wantan
Diced trout, kiuri, avocado, Peruvian style minced onion with sesame seed and wantan chips

GF Tiradito de trucha con leche _____ **S/42.00**
de tigre de tumbo

Trouch "tiradito" with tumbo tiger milk

Láminas de trucha, leche de tigre de tumbo, ají amarillo, camote glaseado y maíz chulpi

Trout slices, tumbo tiger milk, mild yellow chili sauce served with glazed sweet potatoes and chulpi corn

CALIENTES / HOT

Boliyucas & cremas peruanas _____ **S/35.00**
Yuca balls and peruvian sauces

Boli yucas rellenas de queso con huancaína, uchucuta de rocoto y ocopa
Yucca balls stuffed with cheese, served with huancaína sauce (chili, milk and kind of feta cheese sauce), rocoto uchucuta (hot red chili huacatay herb and kind of feta cheese sauce), ocopa (chili, huacatay herb, peanuts, kind of feta cheese sauce)

GF Pastel de choclo de
Huayllabamba _____ **S/39.00**

Huayllabamba corn cake

Rellenos de estofado de asado de tira y salsa de hongos de altura, con mix de hojas verdes

Huayllabamba corn cake filled with strip roasted stew and highland mushrooms, served with a lettuce mix

Chicharrón de pollo chifero _____ **S/38.00**

Deep fried chicken

Crocante pollo frito con jugo de limón y canela china

Crusty fried chicken served with lemon and Chinese cinnamon juice

Rocoto relleno _____ **S/44.00**

Stuffed hot chilli

Rocoto relleno con carne de res acompañado de papa con queso gratinada

Stuffed hot chili, served with potatoes and cheese au gratin

Wantanes _____ **S/34.00**

Wantan

Wantanes rellenos de langostinos & salsa agri dulce de maracuyá picante

Wantan filled with shrimp and served with a bitter-sweet chili passion fruit sauce

ENSALADAS

SALADS

Mix verdes con langostinos
milanesa _____ **S/32.00**

Green mix with deep fried breaded shrimp

Variedad de lechugas orgánicas, arugula, tomate cherry, palta, langostinos y vinagreta de maracuyá

A variety of organic lettuce, arugula, cherry tomatoes, avocado, shrimp and passion fruit vinaigrette

Cesars _____ **S/32.00**

Caesar's

Lechuga romana, crutones al ajo, vinagreta Césars clásica

**Adicionar: Pollo grillado / pesca del día / langostinos al wok*

Roman lettuce, garlic croutons, classic

Caesar's vinaigrette

**Plus: grilled chicken/ catch of the day fish/wok shrimp*

GF V Andina _____ **S/30.00**

Highland

Quinoa, queso fresco, choclo, zanahoria, tomates, huevos, aceitunas de botija y vinagreta de hierbas andinas

Quinoa, kind of feta cheese, corn, carrot, tomatoes, hard boiled eggs, black olives and highland herbs vinaigrette

GF Oriental de trucha con ajonjolí **S/30.00**

Oriental trout with sesame

Ensalada de mix de lechugas, kiuri, trucha con crocante de ajonjolí y salsa ponzu
Lettuce mix salad, crumbs, served with ponzu sauce

SOPAS

SOUPS

Caldo de pollo chifero _____ **S/32.00**

Chifero (Cantonese style) chicken broth

Caldo ligero de pollo con wantanes y cebolla china y col

Light chicken broth Cantonese style with wantan, green onion and cabbage

V Crema de papas andinas y poro **S/29.00**

Pore and highland potatoe cream soup

Creмосa sopa de papas andinas rostizadas y poro, con crutones al ajo y chips de papa huayro

Creamy roasted Highland potatoe and pore soup, served with garlic croutons and huayro potatoe

Sopa de cebolla _____ **S/32.00**

Onion soup

Caldo de res y cebolla, queso gruyere y pan baguette

Onion and beef broth, gruyere cheese and baguette bread

Sopa Criolla _____ **S/35.00**

Creole Soup

Con cabellos de ángel y huevo frito montado
With Angel hair pasta and a fried egg on top

SÁNDWICHES

SANDWICHS

Acompáñalos con chips o papas fritas
You can get chips or fries on the side

Hamburguesa Jose Antonio _____ **S/42.00**

Jose Antonio Burger

Clásica hamburguesa Angus con queso cheddar, tocino, lechuga, cebolla y tomate
Angus classic burger with cheddar cheese, bacon, lettuce, onion and tomatoe

Club Sándwich _____ **S/42.00**

Club Sandwich

Jamón de pavo, queso, tocino, lechuga, tomate y alioli, servido con papas fritas

Turkey ham, cheese, bacon, lettuce, tomatoe and alioli, served with fries

V Veggie _____ **S/33.00**

Veggie

Panini de vegetales rostizados, queso mozzarella y pesto

Roasted veggies, mozzarella cheese and pesto in a panini roll

Sándwich de asado _____ **S/39.00**

Asado

Con cebolla caramelizada en pan francés

Asado (a type of very soft meat) served with caramelized onions in a French roll

Panini de pollo _____ **S/38.00**

Chicken panini

Filete de pollo grillado con queso cheddar, servido con coleslaw

Grilled chicken fillet, with cheddar, served with coleslaw

MENÚ NIÑOS

KIDS MENU

Salchipapas _____ **S/22.00**

Sausage and fries

Salchicha y papas fritas con ketchup y mayonesa
Sausage and potatoe wedges with ketchup and mayo

Milanesa de pollo _____ **S/26.00**

Breaded chicken

Milanesa de pollo con papas fritas o puré de papas
Breaded chicken with fries or mashed potatoes

Pasta al Alfredo _____ **S/24.00**

Alfredo sauce pasta

Penne en salsa al Alfredo y jamón
Penne in Alfredo and ham sauce

Mini Burger _____ **S/26.00**

Mini burger

Burger con queso y servido con papas fritas
Cheese burger served with fries

PESCADOS & MARISCOS

FISH & SEA FOOD

GF Pesca del día _____ **S/54.00**

Catch of the day fish

Al grill con salsa hoisin, arroz al wok y verduras orientales
Grilled catch of the day fish, served with hoisin sauce, wok rice and oriental tasted veggies

GF Trucha del Titicaca _____ **S/54.00**

Titicaca trout

Filete de trucha al grill con palmitos y espárragos grillados en aceite de oliva virgen, berros y hojuelas de ajo
Trout filet with asparagus and palm tree hearts, grilled in virgin olive oil, watercress and garlic flakes

CARNES

MEAT

GF Milanesa de pollo crocante _____ **S/42.00**

Crunchy breaded chicken breast

Sabana de pollo en costra de maíz chulpi y cremosos de maíz americano
A large piece of chicken meat in chulpi corn crust, served with a creamy mashed corn

GF Lomo Saltado _____ **S/49.00**

Lomo saltado

La receta de siempre con arroz con choclo y papas andinas fritas
Classic Lomo Saltado (sautéed tenderloin beef) with onions and tomatoes served with rice and corn and yellow potatoe wedges

GF Pepper steak _____ **S/49.00**

Pepper steak

Lomo fino en salsa de pimienta negra con cremoso puré de papas y vegetales salteados
Tenderloin beef in black pepper sauce with creamy mashed potatoes and sautéed veggies

Sábana de lomo con espagueti al pesto _____ **S/49.00**

Large piece of tenderloin beef with spaghetti and pesto sauce Peruvian style

Nuestra receta de salsa de pesto criollo y contundente sábana de lomo apanado
Spaghetti in our classic creole pesto sauce and an overwhelming piece of tenderloin breaded beef on top

GF Bife ancho _____ **S/65.00**

Wide steak

Bife ancho a la parrilla con chimichurri andino y papas rostizadas
Grilled wide steak with highland chimichurri and roasted potatoes

GF Panceta crocante _____ **S/46.00**

Crunchy pork ribs

Panceta crocante con salsa de mostaza, pastel de papa y arroz con hongos ostra
Crunchy pork ribs with mustard sauce, potatoes cake and rice with oyster mushroom

GF Costillar de alpaca _____ **S/55.00**

Alpaca ribs

Costillar de alpaca de Ayaviri con chimichurri andino, papas fritas y chutney de mango
Ayaviri alpaca ribs, served with highland chimichurri, fries and mango chutney

GF Canilla de cordero _____ **S/69.00**

Lamb shank

Canilla de cordero braseada lentamente al malbec con puré de coliflor y verduras salteadas
Lamb shank slowly braised in Malbec, served with mashed cauliflower and sautéed veggies

GUARNICIONES

ON THE SIDE

GF V Arroz de hongos al wok _____ **S/18.00**

Wok mushroom rice

GF V Pastel de papa _____ **S/18.00**

Potatoe cake

GF V Arroz con choclo _____ **S/16.00**

Rice with corn

GF V Papas rostizadas _____ **S/18.00**

Roasted potatoes

GF V Ensalada de la casa _____ **S/16.00**

Home Salad

GF V Verduras al wok _____ **S/16.00**

Wok veggies

PASTAS & ARROCES

PASTA & RICE

GF V Arroz cremoso con espárragos verde _____ **S/42.00**

Creamy rice with green asparagus

Arroz nir, espárragos verdes, queso parmesano, verduras al wok
Creamy rice, green asparagus, Parmesan cheese and wok veggies

Tagliatelle _____ **S/42.00**

Tagliatele

Con langostinos al wok en salsa de vino blanco
With wok shrimp in white wine sauce

GF V Risotto _____ **S/38.00**

Risotto

Risotto de hongos y queso
With mushrooms and cheese

V Ravioles de zapallo _____ **S/38.00**

Squash Ravioli

Ravioles de zapallo con salsa de mantequilla noisette
Squash ravioli with noisette butter sauce

POSTRES

DESSERTS

Torta de chocolate Jose Antonio _____ **S/22.00**

Jose Antonio chocolate cake

Torta rellena de manjar y fudge con helado de vainilla
Manjar and fudge filled chocolate cake served with vanilla ice cream

GF Crema Volteada _____ **S/22.00**

Flipped cream

Clásico postre peruano con crema batida y frutos rojos
Classic Peruvian dessert served with whipped cream and red fruit

Pie de Limón de la casa _____ **S/22.00**

House lemon pie

Pie de limón deconstruido a nuestra manera, merengue, crumble relleno de limón
Deconstructed lemon pie (our way), merengue and crumbled lemon filling