



HOTELES



## ENTRADAS

### FIRST COURSE

#### FRÍAS / COLD

**GF Ceviche de trucha** \_\_\_\_\_ **S/46.00**

**Trough ceviche**

Trucha del Titicaca, leche de tigre, camote glaseado, cancha serrana  
*Lake Titicaca 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**

**Trough "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 agridulce 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*

\_\_\_\_\_ **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/49.00**

**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/59.00**

### **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/59.00**

### **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/49.00**

### **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/58.00**

### **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/58.00**

### **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/58.00**

### **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/49.00**

### **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/65.00**

### **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 mangoe 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/44.00**

### **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/46.00**

### **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/24.00**

### **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/24.00**

### **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/24.00**

### **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*