

# SALIMERAS · RESTAURANT SACRED VALLEY · CUSCO

#### FOUR-COURSE MEAL

Choose one entry, one soup, one main, one dessert, a cold and warm drink.

Most of our dishes can be vegetarian or vegan.

Reservation-Only



# · STARTERS ·

## ♦ PAPA A LA HUANCAINA

Boiled potatoes topped with a creamy, spicy and flavorful sauce, accompanied with hard-boiled eggs and black olives

## ◆ CAUSA A LA LIMEÑA

Layers of seasoned mashed potatoes, succulent chicken or seafood, and a zesty blend of lime-infused spices, topped with avocado and hard-boiled eggs

### OPASTEL DE CHOCLO

Corn casserole brimming with a flavorful meat-based sauce, a symphony of diverse and enticing tastes

## ♦ TEQUEÑOS RELLEMOS

Stir-fried wonton wrappers filled with cheese, accompanied by creamy avocado sauce

## ♦ EUSALADA DE VERDURAS SALTEADAS

Sautéed local vegetables seasoned with olive oil and salt

## ♦ EUSALADA DE VERDURAS COCIDAS

Vibrant mix of perfectly cooked, tender vegetables seasoned with honey, olive oil and salt

#### ♦ EUSALADA FRESCA

Local fresh vegetables seasoned with olive oil and salt



# · SOUPS ·

## ♦ SOPA DE POLLO

Succulent pasture-raised chicken soup with vegetables and native potatoes

## O SOPA A LA MINUTA

Beloved Peruvian haven with minced meat, Capellini and a fried egg

## ♦ SOPA DE VERDURAS

Flavorful medley of season's vegetables and native potatoes

#### ♦ CREMA DE ZAPALLO

Fresh and creamy pumpkin soup served with croutons or tender corn kernels sautéed in butter

# O CREMA DE VERDURAS

Fresh selection of vegetables crafted into a creamy and comforting soup served with croutons or tender corn kernels sautéed in butter



# · MAIN ·

### ♦ LOMO SALTADO

Peruvian classic: Tenderloin strips marinated and stir-fried in a hot wok with tomatoes, onions, and aji amarillo. Accompanied by crispy french fries and our flavorful Ranch-style rice

#### ARROZ CHAUFA

Stir-fried rice with chicken strips, crisp veggies, and savory sauces in this beloved Peruvian dish

### O QUIMOA ATAMALADA

Delectable medley of quinoa, cheese, and native potatoes, masterfully blended into a savory stew. Choose your perfect pairing with either succulent steak or creamy avocado

## ♦ AJI DE GALLINA

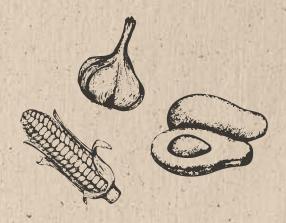
Shredded chicken bathed in a velvety, mildly spicy, and nutty sauce. Served over boiled potatoes and garnished with black olives, hard-boiled eggs and our flavorful Ranch-style rice

### ♦ PALLARES CON ARROZ

Creamy lima beans stew, complemented by farm-raised trout or grass-fed beefsteak or a perfectly sunny side up egg, or creamy avocado. All served alongside our flavorful Ranch-style rice

#### O PESTO PASTA

Peruvian-style pesto pasta, featuring a delightful blend of carefully selected basil and spinach from our garden. Served with with sirloin steak, garnished with potatoes bathed in Huancaina sauce.



# · MAIN ·

## ♦ TRUCHA ACEVICHADA

Local farmed-raised trout steamed in Swiss chard wrap from our graden and bathed in Acevichada sauce, served with vegetables or rice

#### ARROZ COM POLLO

Peruvian classic: Enticing flavors of cilantro and a symphony of savory sauces seasoning the rice beautifully paired with marinated chicken. Accompanied by potatoes generously topped with Huancaina sauce

#### O POLLO A LA PLANCHA

Flavorful, free-range chicken breast grilled to juicy perfection. Served with our hand-cut, golden-fried russet potato fries seasoned with the delicate, earthiness of the pink salt of Maras

# · MAIN RUSTICO ·

### ♦ CUY AL HORMO

Marinated Guinea pig stuffed with aromatic local herbs roasted to perfection in our traditional oven

### ♦ ROCOTO RELLEMO

Roasted hot pepper stuffed with minced meat and vegetables, served with potatoes or noodle gratin



# · DESSERTS ·

### ♦ TORTA DE CHOCOLATE

Layers of rich chocolate cake with fudge frosting

## ♦ KEKE DE ZAVAHORÍA

Chef Juan Carlos's special carrot cake with white frosting

#### **VEKE DE PLATAMO**

Pablo's special banana cake with dark chocolate topping

## O PIE DE LIMON

Lemon pie topped with layers of lemon mousse and meringue

## O PIE DE MANZANA

Carlos's orchad apples on a fine pastry baked to perfection

### ♦ HELADO DE LUCUMA

Homemade lucuma ice cream with chocolate topping

# O HELADO DE LIMON

Homemade lemon ice cream

#### ♦ COMPOTA DE FRUTAS

A harmonious blend of succulent mangoes and juicy pears simmered to perfection, allowing the natural sweetness of the fruits to mingle and create a symphony of flavors.



# · BEVERAGES ·

### ♦ CHÍCHA MORADA

Traditional Peruvian drink crafted from purple corn, pineapple, cinnamon, and clove

#### ♦ JUGO DE MARACUYA

Refreshing and tangy passion fruit juice

### ♦ JUGO DE NARANJA

Freshly squeezed orange juice

#### O CAFE

Robust flavor and rich aroma crafted from carefully selected and freshly roasted coffee beans

## O TE DE MARAMJA INFUSION DE HIERBAS

Rich and aromatic Ranch-style orange tea or fresh local herbal infusion

