



# SALINERAS ♦ RESTAURANT

SACRED VALLEY ♦ CUSCO

## FOUR-COURSE MEAL

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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

68\$

(per person)





# ♦ STARTERS ♦

## ♦ PAPA A LA HUANCAÍNA

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

## ♦ PASTEL DE CHOCLO

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

## ♦ TEQUEÑOS RELLENOS

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

## ♦ ENSALADA DE VERDURAS SALTEADAS

Sautéed local vegetables seasoned with olive oil and salt

## ♦ ENSALADA DE VERDURAS COCIDAS

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

## ♦ ENSALADA FRESCA

Local fresh vegetables seasoned with olive oil and salt





# ◊ SOUPS ◊

## ◊ SOPA DE POLLO

Succulent pasture-raised chicken soup with vegetables and native potatoes

## ◊ 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

## ◊ 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

## ♦ QUINOA 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

## ♦ AJÍ 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

## ♦ PESTO PASTA

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





## ◊ MAIN ◊

### ◊ TRUCHA ACEVICHADA

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

### ◊ ARROZ CON 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 Huancaína sauce

### ◊ 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 HORNO

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

### ◊ ROCOTO RELLENO

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 ZANAHORIA

Chef Juan Carlos's special carrot cake with white frosting

## ◊ KEKE DE PLATANO

Pablo's special banana cake with dark chocolate topping

## ◊ PIE DE LIMON

Lemon pie topped with layers of lemon mousse and meringue

## ◊ PIE DE MANZANA

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

## ◊ HELADO DE LUCUMA

Homemade lucuma ice cream with chocolate topping

## ◊ HELADO DE LIMÓN

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 ◊

## ◊ CHICHA 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

## ◊ CAFE

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

## ◊ TE DE NARANJA INFUSION DE HIERBAS

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

