
Salineras Restaurant



Unique Experiences

Cusco . Sacred Valley

SALINERAS 4-COURSE MEAL

\$58

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

Most of our dishes can be vegetarian or
vegan.

We are reservation-only.

DRINKS



CHICHA MORADA

Made from dried purple corn boiled together with pineapple, pieces of apple and quince, cloves and cinnamon sticks

PASSION FRUIT JUICE

Fresh fruit juice

ORANGE JUICE

Fresh fruit juice

TEA or LOCAL HERB INFUSION

COFFEE AND NATA

Nata is the cream that thickens and congeals from boiling raw milk. It's naturally sweet, creamy, silky, and tastes absolutely fabulous

SOUPS



CHICKEN SOUP

Pasture raised chicken soup with vegetables and potatoes

SOPA A LA MINUTA

Traditional Peruvian soup with minced meat, Capellini and a fried egg

SEASON'S VEGETABLES SOUP

Served with tender corn sautéed in butter or croutons

PUMPKIN SOUP

Fresh and creamy served with local grated cheese or croutons

ONION SOUP

Fresh and creamy served with local grated cheese or croutons

STARTERS



TEQUEÑOS RELLENOS

Wonton wrappers filled with Peruvian white cheese, fried in hot oil and served with avocado cream

PAPA A LA HUANCAINA

Boiled potatoes covered with a spicy and cheese sauce, accompanied with hard-boiled eggs and black olives

SOLTERITO

Salad consisting of broad beans, local corn kernels, chopped tomatoes, white cheese, and potatoes

FRESH VEGETABLES SALAD

Local fresh vegetables seasoned with olive oil and salt

SAUTEED VEGETABLES SALAD

Sautéed local vegetables seasoned with olive oil and salt

PASTEL DE CHOCLO

Corn casserole filled with meat-based sauce full of different flavors.

MAIN



CRIOLLO

LOMO SALTADO

Strips of tender loin stir fried with onions and tomatoes served with rice and french fries

ARROZ CHAUFA

Peruvian-style fried rice

QUINOA ATAMALADA

Creamy Quinoa stew with cheese served with rice

AJI DE GALLINA

Yellow chili sauce with shredded chicken breast served with boiled potatoes, hard-boiled eggs, black olives and rice

RED BEANS

With grilled chorizo served with rice and creole onion salad

PESTO PASTA WITH PAPA A LA

HUANCAINA

Pesto pasta sided with boiled potatoes covered with a spicy and cheese sauce

MAIN



LOCRO DE ZAPALLO

Pumpkin stew with cheese served with rice and a fried egg

STEAMED TROUT

Covered with ranch-style sauce served with vegetables or rice

ARROZ CON POLLO

Peruvian-style rice seasoned with cilantro accompanied with a piece of marinated and fried chicken

GRILLED CHICKEN

Served with potatoes or noodle gratin

RUSTICO

CUY AL HORNO

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

ROCOTO RELLENO

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

DESSERTS



CHOCOLATE CAKE

Layers of rich chocolate cake with fudge frosting

CARROT CAKE

Juan Carlos's special carrot cake with white frosting

BANANA CAKE

Served with dark chocolate topping

LEMON PIE

Lemon pie topped with layers of lemon mousse and meringue

APPLE PIE

Carlos's orchard apples on a fine pastry

LUCUMA ICE CREAM

Homemade lucuma ice cream with chocolate topping

LEMON ICE CREAM

Homemade lemon ice cream