

Cocina Panza del Artista
by the Romero Family, a Traditional Cusqueñan Kitchen

First Menu

S/. 25

Ají de Gallina

A tender hen, decorated with natural red peppers of the region, delicious small onions cusqueñas, Andean cheese and the native herb of Cusco, *huacatay*, adorned with hard-boiled egg and Peruvian olives.

Dieta de Pollo

A light Andean soup, with trim chicken breast and small, local beans, easy to digest, spiced with garlic, cumin and oregano.

Second Menu

S/. 25

Lomo Saltado

A succulent shoulder cut of beef, stewed with tomato, local onion, garlic, cumin and pepper. Accompanied by a white rice and delicious local grown and cut french fries.

Crema de Zapallo

A light cream of local squash soup, decorated with Andean herbs and local bread.

Third Menu

S/. 28

Pollo al Horno

This delicious plate takes on a special flavor from the wood-fired oven. The chicken is marinated for two hours with delicious typical condiments cumin, garlic, red pepper, small yellow pepper. It comes accompanied with a rich browned sweet potato, baked peruanita (official potato of Peru), or french fries.

Sopa de Quinoa

To accompany the roast chicken, an Andean specialty: Quinoa Soup. This specialized local grain has many proteins that are a natural and healthy part of sustaining energy throughout the day - easy digestion, too! Made tasty by fresh vegetables like spinach, carrot and squash. Yum!

Fourth Menu

S/. 28

Tallarín al Horno con Papa a la Huancaína

This delicious baked pasta has many Peruvian ingredients: local egg, fresh cheese, delicious cusqueña olives, and juicy slices of tomato. This golden-baked, wood-fired and piping hot casserole is accompanied with a traditional ocopa sauce made of cheese, peanut, yellow pepper, served with a side of sliced Andean potatoes.

Crema de Maíz

The delicious & traditional soup originated in Cusco, the freshest of corn direct from the Sacred Valley, ground naturally with our native herb - the Huacatay. Simple and smooth.

Fifth Menu

S/. 30

Chuleta de Cerdo

A rich slice of suckling pig, well marinated with local condiments like garlic, cumin, red pepper, panca, and yellow spicy pepper. Golden roast pig has a delicious flavor, accompanied with roast sweet potato, browned local potato or white rice.

Crema de tomate

To accompany this rich chuleta, we have a smooth cream of tomato soup. Fresh tomatoes, naturally red & juicy, that give fantastic flavor to finish this right.

With each dish: one chicha morada, prepared in house! Made with delicious local purple corn - found only in Peru - that will ensure your trip is truly a memorable one. Full of natural proteins, sugars and electrolytes, this is the most refreshing way to cap off a long day of exploring.

Other drinks that we offer:

Cusqueña Beer grande	S/. 12
Cusqueña Beer small - blond or black	S/. 8
Vino Tabernero, white or red	S/. 35
Fresh Pisco direct from Ica	S/. 15
Sodas	S/. 8
Espresso	S/. 7

Please let us know with minimum three hours of anticipation or preferably the day before. Thanks!

You say you want to participate in the preparation of your Andean food? Yes!

Ask about the option to accompany us when we buy the fresh ingredients at the central market, learn the traditional recipes of the region and their special methods of preparation here in our kitchen, cultivated by the Romero family and prior generations.

S/. 25/person

All Prices per Person, minimum two people