

OUR PASSION IS TO CREATE AN EXPERIENCE THAT GOES BEYOND WHAT YOU'RE LOOKING FOR.



COLD STARTERS

MUSHROOM TIRADITO | S/38



Fresh mushroom slices bathed in a delicate yellow chili ceviche-style sauce, served with corn kernels, sweet potato, cushuro, and avocado.

HIGHLAND CEVICHE | S/38



Fresh mushrooms marinated in lime juice, salt, ají limo, and cilantro, served with sweet potato and tender corn kernels.

TRIO OF CAUSA | S/35



Delicate yellow potato mash seasoned with salt, lime, and yellow ají paste, served with mushrooms, fungi, and beetroot.

ACEVICHADA CAUSA | S/43



Delicate yellow potato mash topped with mushroom ceviche, served with tender corn kernels.

SALADS

VALLEY SALAD | S/38



Organic mixed lettuces with baby vegetables, fresh pear, golden berries, avocado, and tofu, served with passion fruit vinaigrette.

MANGO SALAD | S/38



Organic mixed lettuces with Quillabamba mango, fresh vegetables, creamy avocado, and toasted pecans, served with passion fruit vinaigrette.

SOUPS & CREAMS

VEGETABLE CONSOMMÉ | S/23



Light broth prepared with fresh vegetables and aromatic herbs.

LOCHE SQUASH CREAM SOUP | S/25



Creamy loche pumpkin soup with fresh herbs, sweet corn and artisan croutons.

CORN CREAM SOUP | S/25



Smooth corn cream made with tender kernels and organic herbs from our garden.

QUINOA SOUP | S/28



Trio of quinoa served with olluco, fresh garden vegetables, and aromatic Andean herbs.

MAIN COURSES - ANDEAN FUSION

CUSCO TRADITIONAL DISH (KAPCHI) | S/44



Organic green fava beans cooked with Peruvian potatoes and aromatic herbs, served with brown rice and crispy eggplant milanesa.

MUSHROOM AJÍ | S/42



Creamy mushroom preparation with ají pepper, plant-based milk, and peanuts, served with brown rice and native boiled potatoes.

SPICY CAULIFLOWER | S/42



Cauliflower stewed in curry and coconut milk, served with brown rice.

TACU TACU | S/45



Traditional tacu tacu made with rice, quinoa and beans, pan-seared and served with Peruvian-style vegetable stir-fry.

MAIN COURSES - RICE & QUINOA

QUINOA CHAUFA | S/44



Trio of quinoa stir-fried in a wok with sesame oil and organic vegetables, served with crispy eggplant milanesa.

GREEN HOUSE QUINOTTO | S/45



Trio of sautéed quinoa with fresh garden vegetables in almond sauce, served with pesto mushrooms.

RISOTTO | S/42



Creamy rice prepared with coconut milk and curry, fresh vegetables, and eggplant milanesa.

ARTISANAL PASTAS

SPAGHETTI WITH MUSHROOMS | S/42



Sautéed wheat pasta sautéed with fresh vegetables and seasonal mushrooms.

VEGETABLE PASTA | S/42



Sweet potato pasta sautéed with mushrooms and fresh vegetables in achifada sauce with a touch of peanut.

FETTUCCINI BOLOGNESE | S/42



Rice fettuccini served with plant-based Bolognese sauce.

BUCKWHEAT PESTO | S/48



Artisanal pasta served with fresh and aromatic pesto sauce.

LASAGNA | S/39



Layers of quinoa pasta with plant-based béchamel and Bolognese sauce.

SPECIALTIES

BEAN BURGER | S/38

Artisanal bean burger made with rice and oats, served with Andean potatoes and organic salad.

PERUVIAN SALTADO | S/42

Three varieties of mushrooms stir-fried in a wok with plant-based protein, served with brown rice and your choice of fries or plantain from Quillabamba.

