

## entradas

### first course

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|---|-------|
| carpaccio de alpaca a la mostaza dijon con hierbas y reducción de miel de vinagre balsámico y latkes de papa huayro<br><i>alpaca carpaccio seasoned with dijon mustard and andean herbs with balsamic vinegar honey</i>               | S/.36 |
| tradicional rocoto relleno<br><i>traditional stuffed rocoto pepper</i>  | S/.32 |
| camarón y pejerrey crocante con salsa ponzu de maracuyá y salsa acevichada<br><i>prawn and kingfish tempura with passion fruit ponzu and creamy ceviche sauce</i>   | S/.36 |
| ceviche de trucha de los andes con aromas de ají amarillo<br><i>andean trout ceviche with yellow chili flavors</i>  | S/.32 |
| bombón de papa con tartare de trucha andina y salsa criolla de palta<br><i>crispy potato bonbon's topped with andean trout tartare and creole onion salsa</i>   | S/.30 |
| solterito de quinua y queso frito<br><i>"solterito," quinoa salad made of lima beans, tomatoes and rocoto chili with fried cheese</i>   | S/.28 |
| lomitos de caballa, tomates, judías, aceitunas negras, papa, cebolla y huevo de codorniz en vinagreta tonatto<br><i>mackerel fillets salad with tomatoes, black olives, potatoes, white onions, quail egg and tonatto vinaigrette</i> | S/.30 |

## sopas

### soups

|   |       |
|---|-------|
| consome de ave fusionado a lo andino-oriental<br><i>chicken consome merged with andean - oriental flavors</i> | S/.28 |
| cauche de camarones<br><i>crawfish soup with potatoes and cheese</i>  | S/.46 |
| sopa del día<br><i>soup of the day</i>  | S/.26 |

precios incluyen impuestos y servicios  
*prices include tax and services*

## verdes del valle green from the valley

|  |       |
|--|-------|
| verdes del valle con camembert oxapampino en costra de ajonjolí y vinagreta de frutos andinos<br><i>greens from the valley with camembert covered with sesame crust and andean fruits vinaigrette</i>  | S/.32 |
| napoleón de verduras grille con queso andino en crema de tomate y rocoto<br><i>grilled vegetables napoleon with andean cheese seasoned with tomatoes and rocoto sauce</i>  | S/.28 |
| ensalada de camarón es de camaná empanizado con quinua y aderezado con un ranch de sauco, palta, aceituna verde y fideo crocante.<br><i>camana prawn crusted with quinoa salad seasoned with elderberry ranch dressing, avocado, green olives and crispy noodles</i> | S/.36 |

## especialidades del alma alma specialties

|  |       |
|--|-------|
| crema de papas nativas de la comunidad de pampallacta, aceite de rocoto y cuajada de espárragos<br><i>native potato soup from the community of pampallacta, rocoto oil and asparagus curdled</i> | S/.28 |
| lomo saltado ahumado al wok, acompañado con arroz y papas<br><i>sautéed tenderloin smoked flavored, accompanied with rice and fried potatoes</i>   | S/.38 |
| tradicional ají de gallina acompañado de papa amarilla, huevo de codorniz y aceituna<br><i>ají de gallina, chicken stew with yellow chili, traditional recipe from the incas</i>                 | S/.36 |

## fondos / main course

### granos y cereales / grains and cereals

|   |       |
|---|-------|
| penne pasta al oleo, tomates, espinacas y aceitunas del yauca<br><i>penne pasta al oleo, tomatoes, spinach and yauca's famous black olives</i>  | S/.39 |
| risotto de vegetales andinos acompañado de canelones de berenjena rellenos de queso y pimientos morrones<br><i>andean vegetables risotto accompanied with eggplant caneloni stuffed with cheese and peppers</i> | S/.45 |
| tortellini relleno de trucha del lago ahumada en salsa de tomates confitados<br><i>tortelloni stuffed with smoke trout topped with confit tomatoes</i>  | S/.45 |
| agnolotti relleno de pulpa de osobucco en salsa de asado con espárragos, champiñones y tomate cherry<br><i>ossobuco agnolotti topped with beef sauce, asparagus, mushrooms and cherry tomatoes</i>              | S/.45 |
| arroz con camarones<br><i>creole rice with prawns</i>   | S/.55 |

### carne y aves / meat and poultry

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|--|-------|
| lomo de res a la pimienta molle con pastel de papas, queso andino y rocotos confitados<br><i>beef tenderloin in molle pepper sauce accompanied with gratin daphoinase, andean cheese and rocotos</i> | S/.50 |
| pollo grillado en salsa de maníes y curry, arroz meloso de coco y miel de caña<br><i>grilled chicken breast covered with peanut and curry sauce accompanied with coconut and cane syrup risotto</i>  | S/.42 |
| lomo de cordero sobre tubérculos y vegetales de la zona en reducción de aroma típico de kankacho puneño<br><i>lamb loin over potatoes and vegetables with typical "kancacho" puno sauce</i>          | S/.45 |
| saqta de gallina<br><i>hen saqta, traditional dish from the altiplano</i>  | S/.38 |
| lomo de alpaca grillado con papas fritas al ajo<br><i>alpaca steak fries</i>   | S/.45 |

### pescados / fish

|  |       |
|--|-------|
| trucha acompañada de mini tacu-tacu de pallares, bañada con chutney de rocoto y aguaymanto y aceite de hierba buena<br><i>trout accompanied with mini rice and beans "tacu tacu" topped with rocoto and andean grape chutney</i> | S/.45 |
| trucha crocante con vegetales en escabeche blanco<br><i>crispy trout topped with pickled vegetables</i>  | S/.45 |
| pejerrey de lago glaseado a la miel de aromas orientales acompañado de puré de papa, y tempura de vegetales<br><i>glazed kingfish with oriental honey sauce accompanied with mashed potatoes and vegetables tempura</i>          | S/.40 |

## postres desserts

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|---|-------|
| crème brulée de hoja de coca y frutas de estación<br><i>coca crème brulée with fruits</i>   | S/.28 |
| tarta de chocolate y maracuyá con crema inglesa y helado casero<br><i>chocolate and passion fruit tart with english cream and home-made ice cream</i>   | S/.28 |
| tarta de queso y sauco con coulis de frutas naturales<br><i>elderberry cheese cake with natural fruit coulis</i>  | S/.30 |
| alfajor de penco con manjar de chirimoya, tierra de cacao, helado de lychee y almendras tostadas<br><i>biscuit with chirimoya fruit blancmange, cocoa dust, toast almonds and lychee ice cream</i>                | S/.28 |
| empanada de manzana con helado de caramelo, frutos secos y una inglesa al pisco acholado con cubos de baileys<br><i>apple tortilla, vanilla sauce with pisco, baileys cubes and caramel dried fruit ice cream</i> | S/.28 |