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SUMAQ

MACHU PICCHU HOTEL

**Romantic
Tasting Menu
“Munayki”**

A P P E T I Z E R S

Cream of Pumpkin

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Smooth cream of pumpkin soup
with cubes of fresh cheese in a quinoa crust.

Fresh trout rolls

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Thin slices of salmon trout flavored
with Andean herbs and passion fruit honey
with crispy Peruvian potato threads

Our permanent work with the local communities of Cusco has allowed us to incorporate into our romantic menu "Munayki" ("I love you" in Quechua) ingredients such as oyster mushrooms, quinoa, native potatoes, and organic vegetables that complement in a perfect way the innovative and creative cuisine of our Chef.

Oca

Chincho,
3754 m.a.s.l



Oca or okka in Quechua, is one of the traditional tubers most cultivated in the high Andean areas of Peru. It is believed that the oca has been in Peruvian lands for more than 8 thousand years and that it can come in more than 50 varieties, characterized by their shapes and bright colors.

This Andean tuber is rich in nutrients from its roots, and reaches its greatest sweetness when it is harvested and placed in the sun.

M A I N S

Alpaca shank

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Marinated in asado dressing and vacuum cooked for 20 hours, accompanied by our style of an Andean tuber capchi.

Avocado Risotto

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Avocado risotto with confit tomatoes, seared breast of duck, with oyster mushroom crisp and foam.



Hongos

*Quishuarcanca,
3635 masl*

A protein source of vital importance for our high Andean communities, oyster mushrooms are traditionally cultivated and reserved for local consumption.

Our partners: the Quishuarcanca Association, from the Ccorcca district, which is our supplier of oyster mushrooms

D E S S E R T S

Choclo mille-feuille

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Dessert in memory of the festival of Urubamba Valley choclo (corn), accompanied by crunchy parwa (corn silk).

Inca Bracelet

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Replica of an Inca bracelet filled with api or sweet oca.



Chuncho Cocoa from the Quillabamba Valley

Quillabamba, 1 050 masl

It is an organic cocoa from the Cusco region, domesticated more than 4 thousand years ago by the indigenous people of the Peruvian Amazon.

The aromatic cocoa beans were considered to be the gold of the Incas.