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SUMAQ

MACHU PICCHU HOTEL

Tasting Menu
“Flavors of the Andes”
Apucc Mikhuna

A P P E T I Z E R S

Cream of choclo (corn)

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Mild cream of choclo from the Urubamba Valley with cilantro flavor, pieces of fresh cheese, and an Andean cheese snow.

Mixed quinoa salad

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Trio of quinoas, crunchy Andean cheese, seasoned with basil pesto and huacatay.

M A I N S

Hot stone ceviche

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Cubes of fresh trout served on a hot stone from the Vilcanota River, and tiger's milk (ceviche marinade) made with yellow pepper.

Avocado Risotto

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Avocado risotto accompanied by tomato confit, breast of duck, and grilled oyster mushrooms with mushroom foam.



Oyster mushrooms

*Cconchacalla farming community,
3345 msnm.*

Thanks to the work to promote crops in high Andean communities located at more than 3700 m.a.s.l. and the researching of new products that are fused with contemporary culinary techniques, we have developed our new tasting menu "Flavors of the Andes" Apucc Mikhuna (which in Quechua means the foods that the mountains provide to us).

D E S S E R T S

Purple corn mille-feuille

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Crunchy sheets of puff pastry made with purple corn, filled with pastry cream served next to a refreshing pineapple sorbet.

Inca Bracelet

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Replica of an Incan bracelet filled with sweet squash.



Chuncho Cocoa from the Quillabamba Valley

Quillabamba Cusco, 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.