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RESTAURANT

ROMANTIC

Tasting Menu

“Munayki”



Quinoa Tabouli

A P P E T I Z E R S

CREAM OF CHOCLO (CORN)

—

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

QUINOA TABOULI

—

Quinoa, Andean paria cheese, white onion, tomato, olive oil and lime juice.



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.



Hot Stone Ceviche

M A I N S

HOT STONE CEVICHE

—

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

—

Avocado risotto accompanied by tomato confit, grilled alpaca, and grilled oyster mushrooms with mushroom foam.



Inca Bracelet

D E S S E R T S

PICARONES

—

Traditional Peruvian dessert: crispy homemade fried doughnut rings made with butternut squash sweetened with fig syrup and whole cane sugar, served with homemade butternut squash ice cream.

INCA BRACELET

—

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



Toritos de Pucará

Munayki is an expression of love surrounded by romantic details that we have prepared to create an intimate and unforgettable experience.

The Toritos de Pucará are a symbol of protection and abundance in the Peruvian Andes. This handcrafted piece represents strength, fertility, and good fortune. Inspiration that accompanies our Munayki tasting menu.