

Q

U

N

U

Q



SUMAQ

MACHU PICCHU HOTEL

**Romantic
Tasting Menu
“Munayki”**

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.

Mixed quinoa salad

-

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

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, breast of duck, and grilled oyster mushrooms with mushroom foam.



Oyster mushrooms

*Cconchacalla farming community,
3345 msnm.*

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.

D E S S E R T S

Purple corn mille-feuille

-

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

Inca Bracelet

-

Replica of an Incan bracelet filled with sweet squash.



Chuncho Cocoa from the Quillabamba Valley

Quillabamba Cusco, 1050 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.