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RESTAURANT

TASTING MENU

# “Flavors of the Andes” Apucc Mikhuna



Cream of Choclo (Corn)

# 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.



Avocado Risotto

# 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.



## 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).



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 and yogurt cream with lemon grass.