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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 aromas, 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.

The promotion of sustainable gastronomy, the renewed appreciation for ancient products, and the researching of new products in remote communities located at over 3,000 m.a.s.l. are fundamental pillars in our culinary proposal at Qunuq.

## Quinoa

*Chincheru, 3400 msnm.*



The tasting menu "Flavors of the Andes" Apucc Mikhuna (the fruits of the mountains in Quechua) was born thanks to a gastronomic journey where more than 35 ingredients converge, all grown and harvested with the love that the people have for their land.

# 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 with confit tomatoes, seared breast of duck, with oyster mushroom crisp and 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

—

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

## Lucuma Fondant

—

Light sponge cake with hot lucuma liquid filling, accompanied by ice cream and crispy Quillabamba coffee paper.



## Corn

*Sacred Valley of the Incas - Urubamba  
2870 msnm.*

Corn is the imperial grain, and it has been cultivated in Peru since before 1200 BC. A pillar in the diet of the Inca society, corn was called Sara, and it was cultivated through rituals and festivities.

Currently, there are more than 50 varieties within the 3 regions of the country.