

At El Huerto restaurant we use locally produced organic ingredients such as the famous Peruvian potatoes, corn, trout and coffee from La Convención valley, as well as the freshest products from our garden. We invite you to enjoy our food.

• MAIN COURSES •

• TO WARM UP THE DAY •

Cream of Andean Tuber, marygold, sauteed spinach ⁽⁷⁾	\$15 S/ 56
Chicken vegetable consommé ⁽⁹⁾	\$19 S/ 71
Quinoa bisque from San Salvador, chicken, quail eggs ^(1,3,6,7,8,9)	\$22 S/ 83

• TO START WITH •

Pomacanchis kingfish tiradito, pickled cushuro, avocado, corn ^(1,3,4,6,8)	\$22 S/ 83
Urubamba trout tartar, avocado, sesame oil, ginger ^(1,4,6,10,11,12)	\$23 S/ 86
Urubamba trout ceviche, “tumbo” caviar, “sachaculantro”, sweet potato texture ^(1,3,4,6,8,9)	\$22 S/ 83
Garden salad, beets, lentils, multigrain, cactus seed and passion fruit vinaigrette ^(1,3,6,8)	\$16 S/ 60
Andean grains tabbouleh, green asparagus ^(1,3,7,8,12)	\$20 S/ 75
Andean hummus, “curcuma”, beetroot, Ollantaytambo pickle mushrooms ^(1,3,6,7,8)	\$16 S/ 60
“El huerto style causa”, chicken, avocado, golf sauce ^(1,3,6,7,8)	\$20 S/ 75
Heart veal skewer, Sacred Valley corn, potato, gravy sauce ^(1,3,6,10,12)	\$22 S/ 83

Tagliatelle, Ollantaytambo´s wild mushrooms, creamy sauce ^(1,3,6,7,12)	\$27 S/ 101
Penne rigatte, salame, zucchini, mushrooms, black olives ^(1,6,7,12)	\$25 S/ 94
“Ají de gallina” ravioli, yellow chili creamy sauce ^(1,3,6,7,12)	\$29 S/ 109
Urubamba Andean trout, fava bean hummus, sacha inchi ^(4,11)	\$32 S/ 120
Amazonian baked Paiche, purple cauliflower purée, sage sauce ^(4,7,9,11)	\$34 S/ 128
Grilled chicken breast, Patacancha tubers, creamy corn sauce, “Pachamanca” aromas ^(1,6)	\$ 28 S/ 105
Traditional “Lomo saltado” ^(1,6,14)	\$ 34 S/ 128
Oxapampa beef tenderloin, “quinoto”, molle pepper sauce ^(1,3,6,7,8,14)	\$34 S/ 128
Flank steak Angus pride 250gr.	\$45 S/ 169
Confit crispy suckling pig, Patacancha potatoes mille fleuille, “Tumbo” sauce ^(1,3,6,7,12,14)	\$34 S/ 128
Rice with Lucre confit duck leg ^(1,12)	\$36 S/ 135

• VEGAN MENU •

STARTER	
Sacred valley corn cream soup ⁽¹⁵⁾	\$17 S/ 64
Patacancha yellow potato and leek cream soup ^(6,7,8)	\$18 S/ 68
MAIN DISH	
Vegetarian lasagna ⁽¹⁵⁾	\$26 S/ 98
Our bio garden vegetables Napoleon, tomato sauce ^(1,3,8)	\$20 S/ 75
DESSERT	
Millefeuille of apple	\$12 S/ 45
Corn crumble “chullpi”, purple corn sorbet ⁽¹⁵⁾	
Sauteed apples, cinnamon, custard apple sorbet ⁽⁸⁾	\$13 S/ 49