



MACHU PICCHU

Peruvian Gourmet Restaurant



MENU

Allergens :

1. Celery
2. Wheat flour
3. Crustaceans
4. Eggs
5. Fish
6. Milk
7. Molluscs
8. Mustard
9. Peanuts
10. Sesame seeds
11. Soya
12. Nuts
13. Sesame
14. Sulphites

If you have allergies or other dietary restrictions, please contact our staff, they will provide you with specific food information.

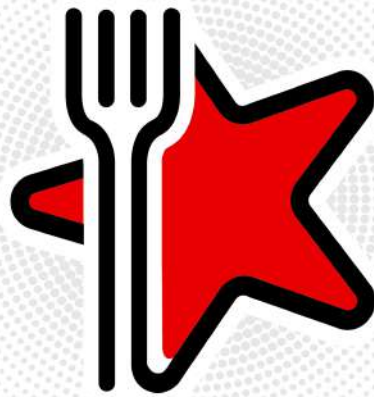


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MACHU PICCHU
MACHU PICCHU 5G

Please, ask for the password

Machu Picchu Peruvian Restaurant Malta



**RECOMMENDED
ON RESTAURANT GURU
2022**



restaurantguru.com

Congrats to your team

Andrew Priest
Andrew Priest, Executive Director

RESTAURANT GURU 2023



**Machu Picchu
A TOP 10 BEST RESTAURANT
in Sliema**



restaurantguru.com

*Congrats to
the Machu Picchu team*

Andrew Priest
Andrew Priest, Executive Director



Papas a la Huancaína

One of the most signature Peruvian dishes, sliced boiled potatoes in a delicious and creamy Peruvian dressing made of yellow aji pepper, cheese and crackers, accompanied with hard boiled eggs and black olives.

10,00



Patacones con Aguacate

Deep fried crunchy plantains served with avocado and creole salad or hogao or guacamole.

6,00



Yuquitas Fritas

Deep fried yuca/cassava root, served with creamy Peruvian dressing, huancaína.

6,00



Papa Rellena

Delicious potatoes stuffed with beef, olives, raisins and eggs, accompanied with creole salad.

7,00



Empanadas Colombianas

Delicious homemade corn flour empanadas, fried and stuffed with beef or chicken and potatoes. Served with tartara sauce and aji criollo.

Chicken 5,50 x3 pieces

Beef 5,90 x3 pieces



Arepas

Chicken and Avocado x3 pieces 8,80

Beef and Cheese x3 pieces 9,90

Black Beans and Cheese x3 pieces 7,00

Egg x3 pieces 6,50



Cocktail de Camarones

Shrimps topped with Golf sauce, cherry tomatoes and avocado with a touch of cognac.

10,00



Leche de Tigre

A delicious concentrated ceviche juice, fish chunks, served with Andean toasted corn and chifles.

13,00



Causa Limeña

A signature Peruvian dish, layered mashed potatoes with creamy yellow of pepper sauce.

Filled with chicken, avocado, eggs, olives and topped with creamy Peruvian dressing, huancaína.

14,00



Causa de Atún

A signature Peruvian dish, layered mashed potatoes with creamy yellow of pepper sauce.

Filled with tuna, avocado, eggs, olives and topped with creamy Peruvian dressing, huancaína.

13,00



Causa Acevichada

A signature Peruvian dish, layered mashed potatoes with creamy yellow of pepper sauce. Filled with shrimp cocktail, avocado and topped with ceviche.

18,00



Causa Veggie

Layered mashed potatoes, filled with sautéed vegetables, avocado, eggs, olives and topped with creamy Peruvian dressing,

12,00



Ceviche Clásico

A signature Peruvian dish made of fresh marinated raw fish in lime juice, fresh cilantro, salt and leche de tigre, served with glazed sweet potatoes, Andean toasted corn and chifles (crispy fried plantain).

18,50



Ceviche Mixto

Marinated raw fish and seafood in lime juice, onions, salt, peppers and fresh cilantro, served with glazed sweet potatoes, chifles and Andean toasted corn.

20,00



Ceviche Garretillero

Ceviche Mixto, served with chicharron de pescado, glazed sweet potatoes peppers, fresh cilantro, chifles and Andean toasted corn.

24,00



Sudado de Pescado

Fillet or whole fresh fish slow cooked with red onions, yellow peppers, tomatoes and cilantro, served with delicious white rice.

18,00



Pescado Frito

Fried whole fish (sea bream/Awrata) served with fresh Patacones/Tostones, a spectacular Guacamole and a delicious white rice.

18,00



Jalea Real

Deep fried sea bream/orata and seafoods, served with deep fried yucca/cassava, creole salad, tartar sauce and delicious white rice.

20,00



Chupe de Camarones

Peruvian shrimp chowder with rice, potatoes, poached eggs in a concentrated shrimp bisque

15,00



Sancocho

A tasty hearty soup with a delicious combination of potatoes, yucca, fresh corn, green plantain, chicken and beef.

16,80



Pulpo a la Parrilla

Tender pieces of octopus marinated in Peruvian red peppers and red wine, accompanied by golden potatoes, grilled vegetables, Peruvian yellow peppers and homemade chimichurri.

18,00



Salmon a la Plancha

Delicious Grilled Salmon fillet served with sautéed vegetables, fresh homemade chimichurri and white rice or golden potatoes.

15,00



Arroz Chaufa Especial

Peruvian Cantonese style rice with pieces of chicken, beef shrimp, bell peppers, spring onions, eggs and our delicious secret sauces

Only Chicken 10,00 - Especial 16,00



Arroz con Mariscos

Flambè seafood in butter and white wine with shrimp bisque, rice, fish stock, parmesan cheese and a touch of fresh cilantro.

17,00



Pollo a la Plancha

Grilled chicken breast, served with sautéed vegetables in olive oil and delicious white rice.

10,00



Milanesa de Pollo

Pan fried breaded chicken fillet, served with French fries and fresh salad.

12,00



Arroz con Pollo

Succulent chicken cooked with rice and seasoned with fresh coriander, beer, peas and carrots, accompanied with creole salad and creamy Peruvian dressing, Huancaína.

14,00



Aji de Gallina

Delicious pieces of shredded chicken breast covered in Peruvian yellow pepper cream, milk and served with boiled potatoes and delicious rice.

13,00



Lomo Saltado

A signature dish made of sautéed soft pieces of steak, tomatoes, onions and peppers in soy sauce, served with French fries and delicious white rice.

16,00



Linguini a la Huancaina
con lomo

Linguine pasta al dente with delicious creamy Peruvian dressing, served with Lomo Saltado.

16,00



Bandeja Paisa

Traditional dish of Colombia,
crispy pork belly, chorizo, white rice, beans, ground meat,
fried egg, fried ripe plantain, arepa and fresh avocado.

16,00



Chicharrón Frito

400 gr of Fried Pork Belly, crispy pieces of meat full of flavor, you will love it. Served with fried plantains/tostones and fresh homemade guacamole.

16,00



Cangrejo Reventado

Spectacular and delicious dish made with 450/500gr of crab, which is previously beaten to break it and release its juices, and an exquisite Peruvian dressing to which eggs are added. Served with boiled potatoes and delicious white rice.

32,00



Anticuchos

Mouth-watering grilled skewers glazed with Anticuchera sauce (Peruvian pepper, soy sauce and dark beer) served with roasted potatoes, creamy Peruvian dressing and homemade chimichurri.

Beef 15,00 – Chicken 13,00 – Beef Hearth 14,00



Seco de Cordero

A delicious lamb stew with Peruvian spices, dark beer, coriander and yellow pepper, served with beans or boiled potatoes or cassava, delicious white rice and creole salad.

16,00



Seco de Carne

A traditional Peruvian stewed with beef in a dark beer, yellow pepper, coriander, served with beans or boiled cassava, delicious white rice and creole salad.

16,00



Tallarín Saltado con Pollo

Linguine pasta al dente with sautéed strips of chicken and vegetables in soy sauce.

10,00

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HELP US
TO BE BETTER



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WE DELIVERY



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Malta