



MACHU
PICCHU

Peruvian Cuisine



WI-FI

MACHU PICCHU
MACHU PICCHU 5G

Please, ask for the password

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.



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

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

7,50



Yuquitas Fritas

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

7,00



Papa Rellena

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

8,00



Empanadas

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

Cheese 5,50 x3 pieces



Arepas "Gluten free"

Reina Pepiada / Chicken and Avocado x3 pieces 9,60

Pelua / Beef and cheese x3 pieces 11,90

Domino / Black Beans and Cheese x3 pieces 9,00

Huevos Pericos / Egg x3 pieces 6,50

Pabellon / Black beans, plantain, shredded beef and cheese x3 pieces 13,50

Vegana /Black beans, plantain, avocado x3 pieces 9,60



Tequeños

Made of delicious wheat flour dough, filled with fresh cheese or with cheese and sweet guava, served with guasacaca or any sauce of your preference

Tequeños de queso x 6 pieces 8,00

Tequeños de queso y bocadillo x 6 pieces 8,60



Burger

100% Angus Beef Burgers, medium cooked comes with lettuce, onion, tomato and our signature home made dressing

Beef Burger 8,95

Cheese Burger 9,55

Bacon Cheese Burger 9,95

Arepa Burger



Cocktail de Camarones

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

12,00



Leches de Tigres

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

14,00



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.

14,00



Causa Acevichada

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

Filled with shrimp cocktail, avocado and topped with ceviche.

20,00



Causa Veggie

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

13,00



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).

19,00



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.

22,00



Ceviche Garretillero

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

25,00



Sudado de Pescado

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

20,00



Pescado Frito

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

20,00



Jalea Real

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

24,50



Escabeche de Pollo

Juicy portion of chicken



Salmon a la Plancha

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

18,00



Chupe de Camarones

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

16,50



Sancocho

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

18,00



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.

20,00



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 12,00 - Especial 17,00 - Veggie 12,00



Arroz con Mariscos

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

18,00



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



Pollo a la Plancha

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

12,00



Milanesa de Pollo

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

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.

14,00



Bandeja Paisa

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

18,00



Lomo Saltado

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

*De pollo(chicken) 14,00 - De Carne (Beef) 17,00
Veggie 12,00*



Linguine a la Huancaina

Con Lomo Saltado

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

17,00

Veggie 12,00



Tallarin Saltado con Pollo

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

Chicken 12,00 - Beef 17,00 - Veggie 12,00



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 16,00 - Chicken 14,00 - Beef Hearth 15,00



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.

17,50



Seco de Carnes

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.

17,50



Chicharrón de Cerdo

400 gr of Fried Pork Belly, crispy pieces of meat full of flavour, you will love it.

Served with fried plantains/tostones and fresh homemade guacamole.

17,60



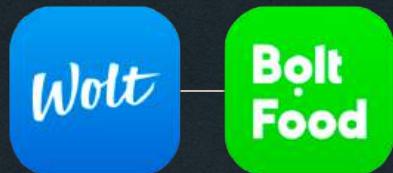
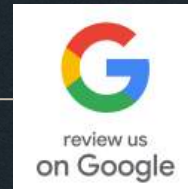
Cangrejo Reventado

*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 ~~32.00~~ white rice.*

SHARE YOUR EXPERIENCE
HELP US
TO BE BETTER



QR CODES
SCAN ME



WE DELIVERY



