

SAMBA INCA TRAIL

MINIMUM OF 10 PERSONS

CEVICHE A LA MESA

Prepared on the table

"Dive into Ceviche a la Mesa: imagine fresh, zesty ceviche served right at your table, bursting with vibrant flavours!"

CAUSA CON LANGOSTINOS AL AJO

Spinach causa, sautéed garlic and prawn, garlic citrus mayo, carrot wasabi purée

SAMBA SALAD

Fresh greens, palm heart, artichoke, avocado purée, crispy pecan nuts.

Manchego cheese in honey lemon vinaigrette

ANTICUCHO DE PESCADO

Toothfish skewer, aji panca miso glaze, rocoto mayo, sweet potato, wasabi salt

PESQUE DE QUINUA

for sharing

Like risotto but Peruvian, white onion, garlic, butter, cheese and cream

BIFE ANCHO A LA PARRILLA

Chargrilled ribeye, rocoto butter, coriander chimichurri, potato pachamanca

PANACHÉ DE VEGETALES

for sharing

sautéed vegetables, garlic, oil, aji panca, celery, lime zest

AMAZÓNICO

Roasted pineapple, passion fruit brûlée, banana cake, aji amarillo sorbet

Inca Trail menu is individually plated

MOCHICA MENU

MINIMUM OF 10 PERSONS

SAMBA CHIPS & HUANCAÍNA SAUCE

AMUSE-BOUCHE

TUNA TARTARE

Sustainable yellowfin tuna, crema de aji amarillo, coriander coulis & crisp

CAUSA DE CAMARONES

Causa potato mash, sustainable tiger prawn tempura & tartare, rocoto mayo, avocado cream

CHILCANO NORTEÑO

Fish broth, clams, squid, octopus and mussels, rice, carrot, peas, coriander, lime juice

SALTADO DE MARISCOS RAVIOLI

Wok stir-fried prawn, octopus, squid, homemade pasta,

soy sauce butter cream, coriander coulis

MEDALLÓN DE LOMO GRILLADO

Chargrilled U.S. beef tenderloin, Merlot and panca demi-glace,

potato textures, charred asparagus

MARÍA DE LOS ÁNGELES

Almond sponge cake, coffee butter cream, aji amarillo jam, chocolate glaze,

pecan praline, coconut ice cream

Mochica menu is individually plated

NAZCA MENU

MINIMUM OF 10 PERSONS

SAMBA CHIPS & HUANCAÍNA SAUCE

AMUSE-BOUCHE

ACEVICHADO BOLA DE MASA

Steamed prawn and fish dumpling, salsa acevichada, aji amarillo pearls

TIRADITO DE CONCHAS Y CALAMAR

Fine slice of charred scallop, grouper sashimi, crispy squid rings,
orange and aji amarillo leche de tigre, white onion, edamame purée, edible flowers

CREMA DE PAPA

Potato cream, garlic butter, bacon, croutons

CERDO CHICHARRÓN

Slow-braised pork belly on skewer and grilled, spicy soy glaze,
sweet potato purée, sesame seeds

SALMÓN EN COSTRA

Cured salmon, crab meat and chives cream cheese, aji limo jam, spinach wrapped in puff pastry,
bisque reduction, green bites, chardonnay foam

ENCANELADO

Soft sponge cake soaked in cinnamon syrup, manjar blanco, vanilla ice cream

Nazca menu is individually plated

CHAVÍN MENU

MINIMUM OF 10 PERSONS

SAMBA CHIPS & HUANCAÍNA SAUCE

AMUSE-BOUCHE

PAPITA RELLENA

Deep-fried stuffed mashed potato with braised U.S. beef tenderloin, salsa criolla

CEVICHE MIXTO

Red grouper and octopus, rocoto leche de tigre,

aji amarillo emulsion, coriander oil, sweet potato quenelle, cancha dust

CREMA DE ZAPALLO

Pumpkin cream, buttered croutons, anatto oil

POLLO EN AJÍ DE LANGOSTINOS

Grilled free-range chicken supreme, Peruvian curry aji amarillo and prawn sauce,

kalamata olives, feta cheese, pecan nuts, pastel de papa

ALFAJOR DE CHOCOLATE

Chocolate shortbread, manjar blanco cheesecake, salted caramel sauce,

dark chocolate ice cream

Chavin menu is individually plated