



# SALINERAS ♦ RESTAURANT

## SACRED VALLEY ♦ CUSCO

Peruvian homemade style, made with our  
grandma's recipes and fresh local ingredients.

A real culinary experience!  
Reservation-Only

**37\$**

(per person)



# ♦ MENU ♦

All dishes include: main course featuring a protein such as chicken, beef, or fish or avocado, salad, garlic bread, fresh fruit juice and water.

## ♦ MORAYA CON QUESO

Slow-cooked concoction featuring freeze-dried potatoes, Andean cheese and aromatic herbs. This savory creation is perfectly paired with your choice of either tender steak or creamy avocado

## ♦ OLLUQUITO CON CARNE

Exquisite harmony of Andean tuber crops and succulent beef strips, expertly crafted into a hearty stew. Complemented by our Ranch-style rice

## ♦ QUINOA ATAMALADA

Delectable medley of quinoa, cheese, and native potatoes, masterfully blended into a savory stew. Choose your perfect pairing with either succulent steak or creamy avocado

## ♦ ARROZ CON POLLO

Peruvian classic: Enticing flavors of cilantro and a symphony of savory sauces seasoning the rice beautifully paired with marinated chicken. Accompanied by potatoes generously topped with Huancaína sauce

## ♦ OSSOBUCO

Tenderly braised veal shanks served with pasta or creamy mashed potatoes

## ♦ PESTO PASTA

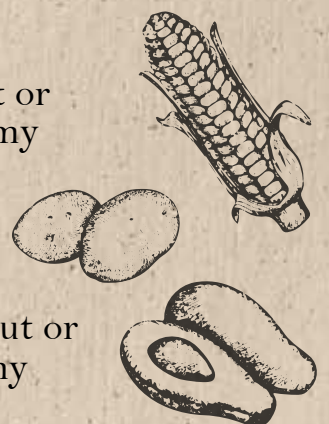
Peruvian-style pesto pasta, featuring a delightful blend of carefully selected basil and spinach from our garden. Served with your choice of tender steak, grilled chicken, or creamy avocado

## ♦ PALLARES CON ARROZ

Creamy lima beans stew, complemented by farm-raised trout or grass-fed beefsteak or a perfectly sunny side up egg, or creamy avocado. All served alongside our flavorful Ranch-style rice

## ♦ FRÍJOLES CON ARROZ

Creamy kidney beans stew, complemented by farm-raised trout or grass-fed beefsteak or a perfectly sunny side up egg, or creamy avocado. All served alongside our flavorful Ranch-style rice



# ◊ MENU ◊

All dishes include: main course featuring a protein such as chicken, beef, or fish or avocado, salad, garlic bread, fresh fruit juice and water.

## ◊ LENTEJITAS CON ARROZ

Rich lentil beans stew, complemented by farm-raised trout or grass-fed beefsteak or a perfectly sunny side up egg, or creamy avocado. All served alongside our flavorful Ranch-style rice

## ◊ ARROZ CHAUFA

Stir-fried rice with chicken strips, crisp veggies & savory sauces in this beloved Peruvian classic

## ◊ TALLARIN SALTADO

Thin noodles cooked with juicy chicken strips, crisp veggies & savory sauces in this iconic Peruvian stir-fry

## ◊ HAMBURGUESA CON PURE

Flavorful and moist grass-fed beef burger served alongside a bed of velvety mashed potatoes

## ◊ ALBONDIGAS CON PASTA

Plump, juicy grass-fed beef meatballs simmered for hours in a slow-cooked, tomato-based Bolognese sauce served over tender pasta that perfectly catches the sauce

## ◊ POLLO A LA PLANCHA

Flavorful, free-range chicken breast grilled to juicy perfection. Served with our hand-cut, golden-fried russet potato fries seasoned with the delicate, earthiness of the pink salt of Maras

## ◊ GALLINA AL HORNO

Tantalizing, golden brown, pasture-raised roasted chicken, slow-roasted for juicy perfection and infused with the aroma of local herbs. Served with crispy, herb-flecked native herb-roasted potatoes

