



¡Ask for our coffee workshops!



COFFEE

Ask it cold or hot

Ristretto S/ 8.00

The first half-ounce of an espresso extraction.

Espresso S/ 8.00

A full one-ounce espresso extraction.

Lungo S/ 8.00

An espresso pulled twice as long.

Cortado S/ 10.00

Espresso with a touch of steamed milk.

Macciato S/ 10.00

Espresso with foamed milk.

Flat White S/ 10.00

Espresso and foamed milk in equal proportion.

Americano S/ 8.00

Double espresso with hot water.

Capuccino S/ 10.00

Espresso complemented with 2/3 cup of foamed milk.

Latte S/ 10.00

Espresso accompanied by textured milk.

Mocaccino S/ 10.00

Espresso with 2/3 cup of foamed milk and chocolate.

Frappé S/ 15.00

Cold drink based on crushed ice, milk and coffee, in flavours of Cappuccino, Mochaccino, White Chocolate and Caramel.

METHODS OF COFFEE PREPARATION

Aeropress S/ 20.00

Full-bodied, sweet, oil-free cup of coffee.

Clever Dripper S/ 20.00

Medium-bodied cup of coffee, free of sediment and oils. Moderate levels of caffeine and acidity.

Moka Express S/ 20.00

A strong-bodied, creamy cup, with great chocolate aroma, similar to an espresso.

French Press S/ 20.00

A full-bodied cup, moderately sweet, rich in oil and with a high concentration of caffeine.

Japanese Siphon S/ 20.00

A medium-bodied cup, with medium acidity, sweetness and great aroma.

V60 S/ 20.00

A clean, fruity, medium-bodied cup with moderate acidity.

Chemex S/ 20.00

A clean, fruity, medium-bodied cup with moderate acidity.

TO SHARE

Cheese platterS/ 35.00

Blue cheese, local paria cheese, melted cheese, herb-spiced cheese, cream cheese, tomato chutney, elderberry chutney, tamarillo chutney and olives.

TheBruschettasS/ 30.00

Toasted slices of bread with a variety of toppings including grilled sirloin, chicken breast and pork belly, stir-fried vegetables and elderberry chutney.

Falafel S/ 20.00

Spiced chickpeas croquettes, served on pita bread.

Andean pork S/ 24.00

Chunks of fried pork served with mashed sweet potato, goldenberry chutney, sweet potato chips and lemongrass.

Alpaca brochettesS/ 30.00

Marinated cubes of alpaca and fresh vegetables, accompanied by Andean potatoes sautéed with spices and butter.

Andean platterS/ 35.00

Grilled alpaca and trout served on top of zucchini tempura and quinoa tabbouleh.

Basket of sweet potato chips S/ 7.00

Basket of Andean potato friesS/ 7.00

ALL DAY BREAKFASTS

All breakfasts include coffee (americano or espresso) or an infusion and a fruit juice (orange, pineapple, strawberry or papaya).

The MuseumS/ 28.00

A poached egg, spinach and mushrooms sautéed with garlic, butter and parsley, cream cheese, tomato chutney and olive oil. Natural yoghurt, farm-fresh honey and our home-made granola. Served with a side of assorted bread, butter and jam.

The ValleyS/ 28.00

An omelette made with free-range eggs, smoked ham, mozzarella cheese and wok-fried vegetables. Served with a side of assorted bread, butter and jam.

The VegetarianS/ 26.00

An omelette with wok-fried mushrooms, spinach, peppers and carrot. Served with a side of assorted bread, butter and jam.

The Clint Eastwood S/ 32.00

Barbecue chorizo sausage, crunchy bacon, creamy black beans, an English-style fried free-range egg and Spanish tortilla. Served with guacamole, tomato chutney and a side of assorted bread.

The CusqueñoS/ 30.00

Fried pork rib sandwich and onion salad, served with a side order of sweet potato chips, a corn tamale filled with local paria cheese and uchucuta (a spicy sauce).

The Healthy ChoiceS/ 22.00

Seasonal fruits with natural yoghurt, local honey and our homemade granola.

EXTRAS

PancakesS/ 10.00

Pancakes served with whipped cream, milk caramel, honey and seasonal fruits.

Bread basket S/ 4.00

SANDWICHES

Museum pork bellyS/ 30.00

Pork belly basted with elderberry chutney, topped with organic lettuce, tomato, lemongrass mayonnaise and stir-fried vegetables. Served with Peruvian french fries.

Barbecue beefS/ 30.00

Grilled sirloin steak with our house chimichurri sauce, local Maras salt, organic lettuce, tomato, avocado and smoked bacon. Served with Peruvian french fries.

Veggie burgerS/ 28.00

Quinoa burger with avocado or green lentils burger with fried egg with organic lettuce, stir-fried vegetables, avocado, tomato chutney and vinaigrette. Served on our whole wheat bread with Peruvian french fries.

Tropical chickenS/ 29.00

Grilled chicken breast, with glazed mango, organic lettuce, tomato, a mix of leafy greens and pineapple chutney. Served with Peruvian french fries.

Alpaca grill S/ 30.00

Grilled alpaca, zucchini, paprika, rosemary and golden-berry chutney. Served with sweet potatoes chips.

Caprese S/ 23.00

Grilled Andean cheese, tomato, basil and olive oil. Served with a fresh salad.

HOUSE SPECIALS

Museum saladS/ 30.00

A mix of organic lettuces, stir-fried vegetables, avocado, sweet corn, cherry tomatoes and a poached egg. Served with chicken breast or trout.

Quinoa wokS/ 28.00

Chinese-style fried quinoa, mushrooms, vegetable tempura and jam from local tamarillo fruit.

Lake troutS/ 36.00

Grilled trout with lemongrass mayonnaise, zucchini chutney and lemon. Served with green beans, asparagus, sautéed baby potatoes and garlic crumbs.

The SteakS/ 38.00

Grilled beef or alpaca with chimichurri sauce, skin-on mashed potatoes, bacon and a coffee reduction. Served with a side of organic lettuce, tomato, avocado, corn and vinaigrette.

Free-range chicken rollsS/ 34.00

Free-range chicken rolled with sautéed spinach and blue cheese in a mushroom sauce, Served with a brown rice salad.

GnocchisS/ 28.00

Our home-style gnocchis, with organic tomato sauce, sage, cream cheese and fresh basil.

CREPES

TYPE OF FLOUR

Wheat	Gluten-free S/ 3.00
Wholemeal Andean cereal	Lactose-free S/ 3.00

CLASSIC CREPES

Quesero (Andean cheese)	S/ 14.00
Popeye (spinach, Andean cheese)	S/ 16.00
Popaso (chicken, avocado, Andean cheese)	S/ 20.00
Jaque (ham, Andean cheese)	S/ 16.00
Jaquepa (ham, Andean cheese, avocado)	S/ 20.00
Breñaña (ham, Andean cheese, egg)	S/ 20.00
Hawaii (ham, Andean cheese, pineapple)	S/ 19.00
Jazz (ham, spinach, Andean cheese)	S/ 20.00

MUSEUM SPECIALS CREPES

Ají de gallina (chicken in a sweet pepper sauce)	S/ 24.00
Granjero (chicken, mushrooms with cream, Andean cheese)	S/ 25.00
Francesa (beef, spiced butter, mushrooms with cream)	S/ 29.00
Lomo saltado (beef, tomato, onion)	S/ 27.00
India (chicken, curry, cream)	S/ 24.00
Indiana (chicken, curry, cream, pineapple)	S/ 26.00
Titicaca (fresh Andean trout with cream)	S/ 28.00
Alpaca andina (alpaca with Andean-herb butter, cream)	S/ 27.00

SWEET CREPES

Dulce amor (butter, sugar, lemon, cinnamon)	S/ 14.00
Monte blanco (milk caramel)	S/ 13.00
Museo del Café (coffee milk caramel, flambéed in coffee liquor)	S/ 16.00
Choco (pure chocolate sauce)	S/ 16.00
Escalofrío (with a scoop of ice cream)	S/ 14.00
Macaón (apple purée, cinnamon, lemon)	S/ 16.00
Mono manzo (banana, milk caramel)	S/ 17.00
Mono loco (banana, chocolate)	S/ 18.00
Mazo (mango, sugar, lemon)	S/ 21.00
Costeño (seasonal fruits, treacle, orange juice)	S/ 19.00
Nutella (hazelnut chocolate)	S/ 22.00
Princesa (strawberries, condensed milk)	S/ 17.00
Príncipe (strawberries, chocolate)	S/ 20.00
Del Rey (banana, chocolate, whipped cream)	S/ 21.00
De la Reyna (strawberries, milk caramel, whipped cream)	S/ 21.00
Belle-Hélène (ice-cream, peach, chocolate, almonds, whipped cream)	S/ 23.00

EXTRAS

A scoop of ice cream S/ 5.00

Nutella S/ 8.00

Chocolate sauce S/ 6.00

DESSERTS

Mocaccino cheesecakeS/ 16.00

A tantalizing combination of espresso-flavoured cream cheese on a chocolate cookie crust, covered with our house fudge and served with ice cream.

Apple crumbleS/ 15.00

A flaky crust filled with two types of cinnamon-spiced apples and covered with a brazil nut oatmeal crumble and ice cream.

Chocolate cakeS/ 15.00

A moist chocolate cake, filled with milk caramel, covered with our delicious homemade fudge and served with ice cream.

Chocolate brownieS/ 14.00

Full of chopped brazil nuts, pecans and fudge, served with ice cream.

Banana cakeS/ 14.00

Our mouthwatering banana cake, studded with brazil nuts, drizzled with a light banana cream sauce flambéed and served with ice cream.

Quinoa cheesecakeS/ 16.00

A combination of cream cheese, red quinoa and condensed milk on top of a chocolate cookie crust. Served with ice cream and passion fruit coulis.

Peruvian AlfajorS/ 4.00

A soft and silky traditional South American cookie, filled with milk caramel and dusted with icing sugar.

HOUSE DRINKS

Lemonade S/ 8.00
Natural juices S/ 10.00
Natural juices with milk S/ 12.00
Iced tea S/ 8.00
Milkshake S/ 12.00
Milkshake with fruits S/ 14.00

HOT DRINKS

Hot chocolate S/ 11.00
Infusiones S/ 5.00
Anís, Coca, Hierba buena, Hierba Luisa, Kion,
Manzanilla, Menta, Muña.
Black Tea S/ 5.00
Green Tea S/ 5.00

BEER

Cusqueña S/ 8.00
Stella Artois S/ 12.00
Corona S/ 12.00
Budweiser S/ 9.00
Heineken S/ 12.00

WINE

GLASS S/ 16.00 BOTTLE S/ 80.00

RED

Intipalka Cabernet Sauvignon (Perú)
Intipalka Malbec (Perú)
Navarro Correas Malbec (Arg.)
Navarro Correas Cabernet Sauvignon (Arg.)
Concha y Toro Malbec (Chile)

CORKAGE S/ 20.00

BOTTLED DRINKS

Water S/ 5.00
Coca Cola S/ 5.00
Inka Cola S/ 5.00
Fanta S/ 5.00
Sprite S/ 5.00
Ginger Ale S/ 6.00
Tonic water S/ 7.00

HOT ALCOHOLIC DRINKS

TePiteado S/ 16.00
Pisco, Black tea, honey, lemon juice.
Irish Coffee S/ 20.00
Irish whisky, espresso, milk.
Hot wine S/ 16.00
Red wine, pisco, orange juice, lemon juice, cinnamon,
clove.

CRAFT BEER

Cumbres S/ 17.00
Sierra Andina S/ 15.00

WHITE

Intipalka Chardonnay (Perú)
Intipalka Sauvignon Blanc (Perú)
Navarro Correas Sauvignon Blanc (Arg.)

Riccadonna Bottle

NATIONAL COCKTAILS

Algarrobina S/19.00

Pisco, cacao cream, algarrobina, syrup, milk.

Chilcano S/ 19.00

Pisco (classic, coffee, hierba luisa, cinnamon y ginger), lemon juice, syruo, angostura bitte, ginger ale.

Capitán S/19.00

Pisco, Vermouth Rosso, angosturabitter.

Machupicchu / Huaynapicchu S/20.00

Pisco, mint liquor, orange juice, granadine.
Pisco, Blue Curacao, pineapplejuice, granadine.

Pisco Sour S/19.00

Pisco, lemon juice, syrup, angostura bitter.

HOUSE COCKTAILS

Coffee Martini S/20.00

Espresso, vanilla vodka, cacao liquor, syrup, milk.

Museum Pisco Sour S/20.00

Espresso, pisco, lemon juice, syrup, angostura bitter.

Coffee Chilcano S/20.00

Pisco, lemon juice, syrup, angostura bitter.

Trufa S/ 20.00

Espresso, Frangélico, vodka, syrup.

Samba S/20.00

Lungo, chocolate ice cream, rum, coffee liquor, chocolate syrup.

Coffee Joy S/20.00

Americano, caramel syrup, almond liquor.

CLASSIC COCKTAILS

Gin Tonic S/ 18.00

Gin, lemon, tonic water.

Mojito S/ 18.00

Rum, lemongrass, lemon, sugar.

Screwdriver S/ 18.00

Vodka, orange juice.

Margarita S/ 18.00

Tequila, triple sec, lemon juice.

Caipirinha S/ 18.00

Cachaça, lemon, sugar. Also u can ordered with: pisco, vodka o rum.

CLASSIC COFFEE COCKTAILS

Black Russian S/ 20.00

Vodka, coffee liquor.

White Russian S/ 20.00

Vodka, coffee liquor, milk.

B52 S/ 20.00

Coffee liquor, Baileys, triple sec.

Espresso Martini S/ 20.00

Vodka, espresso, coffee liquor, syrup.

Orgasmo S/ 20.00

Coffee liquor, Baileys, almond liquor.

Irish Coffee S/ 20.00

Irish whisky, espresso, syrup, milk.

Ocucaje Puro Quebranta S/19.00
Biondi Italia S/ 22.00

PISCO

Cuatro Gallos Quebranta S/ 20.00
Cuatro Gallos Italia S/ 20.00
Cuatro Gallos Acholado S/ 20.00
Cuatro Gallos Puro Quebranta S/ 19.00

WHISKY

Jack Daniels S/ 24.00
Jameson S/ 14.00
Jim Beam Bourbon S/ 20.00
Johnnie Walker Black Label S/ 24.00
Old Parr S/ 24.00

VODKA

Absolut Clasic S/16.00
Absolut Vanilla S/ 16.00
Grey Goose S/ 28.00

TEQUILA

Cazadores Blanco S/ 16.00
Tequila 1800 Reposado S/ 20.00
Tequila 1800 Silver S/ 18.00

RUM

Havana Club 3 años S/ 16.00
Havana Club 7 años S/ 20.00
Cartavio Blanco S/ 14.00
Cartavio XO S/ 40.00
Zacapa Solera S/ 35.00

GIN

Beefeater S/ 20.00
Bombay S/ 26.00
Hendricks S/ 30.00

LIQUORS

Amaretto Disaronno S/ 20.00
Anís Del Mono S/ 16.00
Baileys S/ 19.00
Campari S/ 16.00
Fernet Branca S/ 16.00
Frangelico S/ 16.00
Jägermeister S/ 18.00
Sambuca Molinari S/ 16.00