

Cuchara de Palo Restaurant presents:
CELEBRATION DINNER

Celebrate with Cuchara de Palo's Solstice Season
and New Year's Eve Dinner at Pisac Inn.

The five-course dining event allows you to tailor your courses
from our inspired seasonal tasting menu, only for the holidays.

\$40 USD prix-fixe / à la carte option
Evenings of December 24, 25 & 31
from 6 pm - 9 pm

Reservations: booking@pisacinn.com +51 956 292201

Celebration Dinner Menu

Glass of champagne

25 Soles

Soup Course

Please choose one of the following

Vegetable Quinoa Soup

Local quinoa with fresh seasonal vegetables, spices and herbs

22 Soles

Crawfish Chowder

Delicious crawfish chowder with milk, egg, pumpkin, fava beans, corn and aromatic herbs

35 Soles

Appetizer

Please choose one of the following

Papa a la Huancaína

Native Andean potato rounds on a bed of lettuce topped with a creamy yellow chili pepper peanut sauce

20 Soles

Papa Rellena

Potato filled with lamb, served with a fresh salsa of tomato, onion, lime and Maras salt, and a green huacatay sauce

25 Soles

Salad Course

Please choose one of the following

Rusi Ñan Salad

Organic mixed salad greens, edible flowers, mango, avocado, onion, and caramelized walnuts with passion fruit vinaigrette

30 Soles

Tika Salad

Organic mixed salad greens, edible flowers, toasted walnuts, farm cheese and gooseberry dressed with a balsamic & lime vinaigrette

30 Soles



Main Course

Please choose one of the following

Passionfruit Trout

Passion fruit trout with notes of orange and ginger served with sautéed vegetables and amaranth mashed potatoes

40 Soles

Elderberry Steak

Alpaca steak (beef option) with elderberry sauce, sweet potato puree, roasted apple and arugula

50 Soles

Fettuccine Mediterráneo

House made spinach fettuccine with mushroom, leek, red bell pepper, and zucchini in a light garlic olive oil sauce

45 Soles

Colorful Quinoa

Colorful quinoa with tomato, purple cabbage, fresh fig, and balsamic vinaigrette with sweet potato chips

40 Soles

Dessert

Please choose one of the following

Mud pie

Coffee ice cream with buttery chocolate crumb crust, topped with Quillabamba chocolate sauce and roasted almonds

18 Soles

Cheesecake

15 Soles

Digestif 12 soles

Tea or Coffee 6 soles

House beverages, specialty Pisco cocktails, beer, wine, and champagne are available, not included
If you have allergies or dietary enquires please speak with us prior to ordering.

Tips not included

