

# QUNUQ

RESTAURANT

## CHRISTMAS MENU

### AMUSE - BOUCHES

- Mushy peas, salad with a mix of quinoa, crunchy lentils, and grilled duck slices.

### TRIO OF STARTERS

- Capuccino of corn from the valley, Kapchi of cheese, quinoa tuile, and Parwa nest.
- Passion Ceviche with limo chili pepper caviar, tumbo gel, Chekche corn chips, aphrodisiac tiger's milk and sweet potatoes brûlée.
- Mushrooms with garlic and mashed butternut squash, pickled Cushuro, and sweet potato curly fries.

### MAIN COURSE OPTIONS

- Quinoa crusted Paiche, mashed oca root flavored with orange, purple corn hollandaise sauce, and grilled asparagus.
- Lamb shank marinated with aromatic herbs, Cushuro stew, mashed lupine (Tarwi), and fava beans cream.
- Wheat stewed with arugula pesto, baby vegetables, tomato confit, and Parmesan biscuit.

### DESSERTS

- Refreshing cucumber, lemon, and muña frozen.
- Banana á la vanille, cocoa nibs, orange syrup flavored with spices, and chocolate biscuit with a creamy vanilla ice cream.
- Lucuma tiramisu, Quillabamba coffee sauce with seasonal fruits.

MACHU PICCHU HOTEL

SUMAQ

LUXURY EDITION