



Gastronomía peruana
Comidas típicas cusqueña
Grill & Wine



www.mr.cuy.com

Portal de Belén 115 - Cusco

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ENTRADA / APPETIZZER



Palta a la vinagreta s/ 20.00

Avocado with vinagrette

Palta a la reyna s/ 22.00

Stuffed avocado, vegetables and chicken

Papa a la huancaína s/ 30.00

Potatoes with hot sauce

Ceviche de trucha s/ 30.00

Trout marinated in lemon juice served with onions and sweet potatoes

Ensalada mixta s/ 25.00

Steamed mixed vegetables

Tequeños con jamon y queso s/ 22.00

10 pieces stuffed with cheese and avocado

Nachos especiales s/ 22.00

Avocado with nachos

Ensalada de quinua s/ 23.00

Steamed mixed vegetables quinoa

Causa limeña s/ 22.00

Mashed potatoes with chicken and avocado



SOUPS AND CREAMS



Sopa lawa s/ 30.00

Corn cream with andean potatos and cheese

Caldo de gallina s/ 25.00

Typical hen soup

Sopa criolla s/ 26.00

Typical soup with noodles eggs, milk, beef, onions, tomatoes

Sopa de quinua s/ 30.00

Quinoa soup with vegetables

Sopa a la minuta s/ 20.00

Soup with noodles beef, onions, garlic

Dieta de pollo s/ 22.00

Diet chicken soup

Chayro cusqueño s/ 30.00

Typical soup of Cusco

Espárragos s/ 22.00

Asparragus cream

Champiñones s/ 24.00

Mushrooms cream

Choclo s/ 24.00

Fresh Corn Cream



REAL TÍPICAL OF CUSCO



Cuy chactado s/ 95.00

Guinea pig

Cuy a la parrilla s/ 100.00

Grilled guinea pig

Pipián de cuy s/ 40.00

Guinea pig with sauce

Chicharron de cuy en salsa pimienta s/ 50.00

Fried guinea pig

Caldo de cuy s/ 35.00

Soup of the guinea pig

Cuy al horno s/ 90.00

Guinea pig made in the oven

Merienda de cuy s/ 120.00

Typical guinea pig from Cusco

Cuy al estilo Inca con rissoto de quinua s/ 90.00

Inca style, guinea pig with quinoa risotto

Chiri Uchú s/ 60.00

Baked Cuy, Andean cheese, Hen, Andean sausage, meat, hot dog, toasted corn, tortilla and seaweed, fettuccini a la huancaína with guinea pig

PARRILLAS

Parrilla mixta simple s/ 110.00

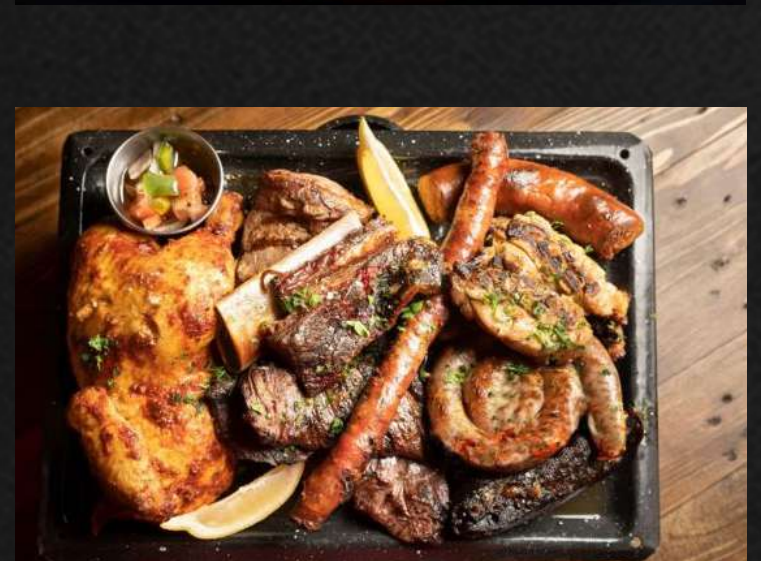
Simple mixed grill

Parrilla mixta especial s/ 140.00

Special mixed grill

Parrilla mixta al estilo Javier x 2 Paxs s/ 180.00

Mixed grill to style Javier for 2 paxs



PERUVIAN FOOD



Rocoto relleno s/ 38.00

Fried hot papper stuffed with meat and vegetables



Brocheta Andina s/ 45.00

Alpaca Tenderloin shewer Andean sance with andean boiled potatoes and salad



Anticucho de corazón s/ 42.00

Cow heart skewers with potatoes Andean and Salad

Ceviche de trucha s/ 42.00

Trout ceviche marinated in lemon juice served with onions and sweet potatoes



Ají de gallina s/ 44.00

Slices of chicken breast in hot souce served with potatoes and white rice

Lomo saltado s/ 48.00

Slices of tenderloin served with fried potatoes and white rice



Adobo cusqueño s/ 40.00

Pork marinated in Andean beer and hot peppers, served with corn, potatoes andean salad and hot sauce

Chicharron cusqueño s/ 42.00

Fried pork served with corn, potatoes Andean salad and hot sauce



Trucha a la minier con alcaparra s/ 48.00

Trout with potatoes, vegetables, lemon sauce with buller and alcaparras

CARNES / PARRILLAS

MEATS TENDERLOIN / BARBEQUE



Lomo a la pimienta s/ 52.00

Beef tenderloin topped with pepper sauce

Lomo a la parrilla s/ 48.00

Beef tenderloin potatoes fries or rice and vegetables

Fillet mignon s/ 54.00

Beef served with mushroom sauce, vegetables and french fried

Lomo a la huancaína con fettuccini s/ 50.00

Beef with Huancaína sauce and fettuccine

Brocheta mixta s/ 54.00

Chicken breast, beef, peppers, potatoes salad



ALPACA MEET

Alpaca a la parrilla s/ 50.00

Alpaca meat, french fries and vegetables

Alpaca en salsa de sauco s/ 52.00

Alpaca meat with saúco sauce

Alpaca fillet mignon s/ 58.00

Alpaca meat served with mushroom sauce, french fries and salad

Lomo saltado de alpaca s/ 52.00

Chopped alpaca meat sautéed with tomatoes and onions, french fries and white rice

Alpaca a la pimienta s/ 52.00

Alpaca meat topped with pepper sauce french fries and vegetables

Chaufa de quinua con alpaca s/ 54.00

Grilled alpaca with sautéed quinoa and vegetables

Chicharron de alpaca s/ 56.00

Alpaca pork rinds served with potatoes and core

Enrollado de alpaca s/ 50.00

Rolled loin alpaca served with mashed potatoes and pepper sauce and vegetables



POLLO / CHICKEN



Pollo a la parrilla s/ 42.00

Grilled chicken

Pollo a la brasa s/ 39.00

Chicken breast, served with french fries salad and avocado

Pollo capresse s/ 40.00

Chicken, tomatoes, basil, mozzarella, vegetables, chesse, french fries

Gordon blue de pollo s/ 50.00

Breaded chicken, chesse and ham stuffing served with french fries or mashed potatoes and salad

Brocheta de pollo s/ 47.00

Breast chicken skewer with potatoes, salad and fresh corn

Saltado de pollo s/ 44.00

Slices of chicken served with fried potatoes and white rice



PESCADO

Trucha a la parrilla s/ 40.00

Grilled trout

Trucha vendimia s/ 42.00

Grilled trout with fine herb and red wine sauce grape, potatoes and salad

Trucha al rio s/ 45.00

Trout topped with garlic sauce, served with potatoes and salad

Trucha al limon s/ 40.00

Trout topped with lemon sauce, served with potatoes and salad

Trucha al vapor s/ 42.00

Tront bolied potatoes with rice and vegetables

Trucha horneada con finas hiervas s/50.00

Baked trout with aromatic herbs and vegetables



PASTAS Y FETICCINE



Espaguetti al pesto s/ 42.00

Spaghetti with basil herb sauce

Espaguetti napolitana s/ 40.00

Spaghetti with tomato sauce

Espaguetti bolognesa s/ 44.00

Spaghetti with meat

Espaguetti al ajo s/ 40.00

Garlic spaghetti served with garlic sauce

Espaguetti con verduras s/ 38.00

Spaghetti with vegetables

Lasagna de carne s/ 42.00

Lasagna with meat

Lasagna de pollo s/ 43.00

Lasagna with chicken

Fetuchini al alfredo s/ 42.00

Fettuchine alfredo

Fetuchini con verduras de estación s/ 43.00

Fettuchine with seasonal vegetables



VEGETARIANO

Sopa de verduras s/ 22.00

Vegetables soup

Sopa de quinua s/ 30.00

Quinoa soup

Crema de espárragos s/ 24.00

Asparagus cream

Ensalada de verduras s/ 22.00

Vegetables salad

Nachos con huacamole s/ 25.00

Nachos with avocado

Rissoto de quinua s/ 37.00

Natural quinoa with vegetables served potatoes

Arroz con verduras s/ 30.00

Rice with vegetables

Fetuchini al pesto s/ 42.00

Fetuchini with basil sauce

Lasagna de verduras s/ 40.00

Lasagna with vegetables

Espaguetti napolitana s/ 38.00

Spaghetti with tomato sauce

Causa vegetariana s/ 27.00

Vegetarian glacedo sweet potato

Ensalada caprece s/ 25.00

Capreece salad



SÁNDWICH / EMPAREDADO



Alpaca con vegetales / Alpaca with vegetables	s/ 28.00
Queso y jamón / Cheese and ham	s/ 22.00
Jamón / Ham	s/ 20.00
Queso / Chesse	s/ 20.00
Pollo / Chicken	s/ 24.00
Carne / Meat	s/ 26.00
Palta / Avocado	s/ 20.00
Vegetales / Vegetables	s/ 20.00



HAMBURGUESA / BURGER

Alpaca / Alpaca	s/ 38.00
Pollo / Chicken	s/ 36.00
Carne / Meat	s/38.00
Vegetales / Vegetables	s/ 28.00
Espinacas / Spinach	s/ 22.00



PORCIONES / PORTIONS

Arroz /Rice	s/ 15.00
Pan / Bread	s/ 8.00
Ensalada fresca / Fresh salad	s/20.00
Choclo con queso / Corn with chesse	s/ 20.00
Papa frita / French fries	s/ 10.00
Verduras cocidas /Cooked vegetables	s/ 10.00
Queso / Cheese	s/ 10.00
Papas doradas / Golden potatoes	s/12.00
Papas sancochadas / Boiled potatoes	s/ 10.00
Pure de papa / Mashed potatoes	s/ 12.00
Palta natural / Natural avocado	s/ 10.00



POSTRES / DESSERTS



Torta de quinua natural s/ 20.00

Natural quinoa cake

Torta de maiz natural s/ 25.00

Natural maiz cake

Ensalada de frutas s/ 22.00

Fruit salad

Banana split s/ 20.00

Banana with ice

Pie de manzana s/ 22.00

Apple pye

Andean glacier s/ 20.00

Frut salad with ice cream

Porción de helado s/ 15.00

Portion of ice cream

Torta de chocolate s/ 18.00

Chocolate cake



PANQUEQUE

Plátano / Babana s/ 25.00

Chocolate /Chocolate s/ 26.00

Frutas / Fruits s/20.00

Manjar / Delicacy s/ 22.00

Miel / Honey s/ 20.00

