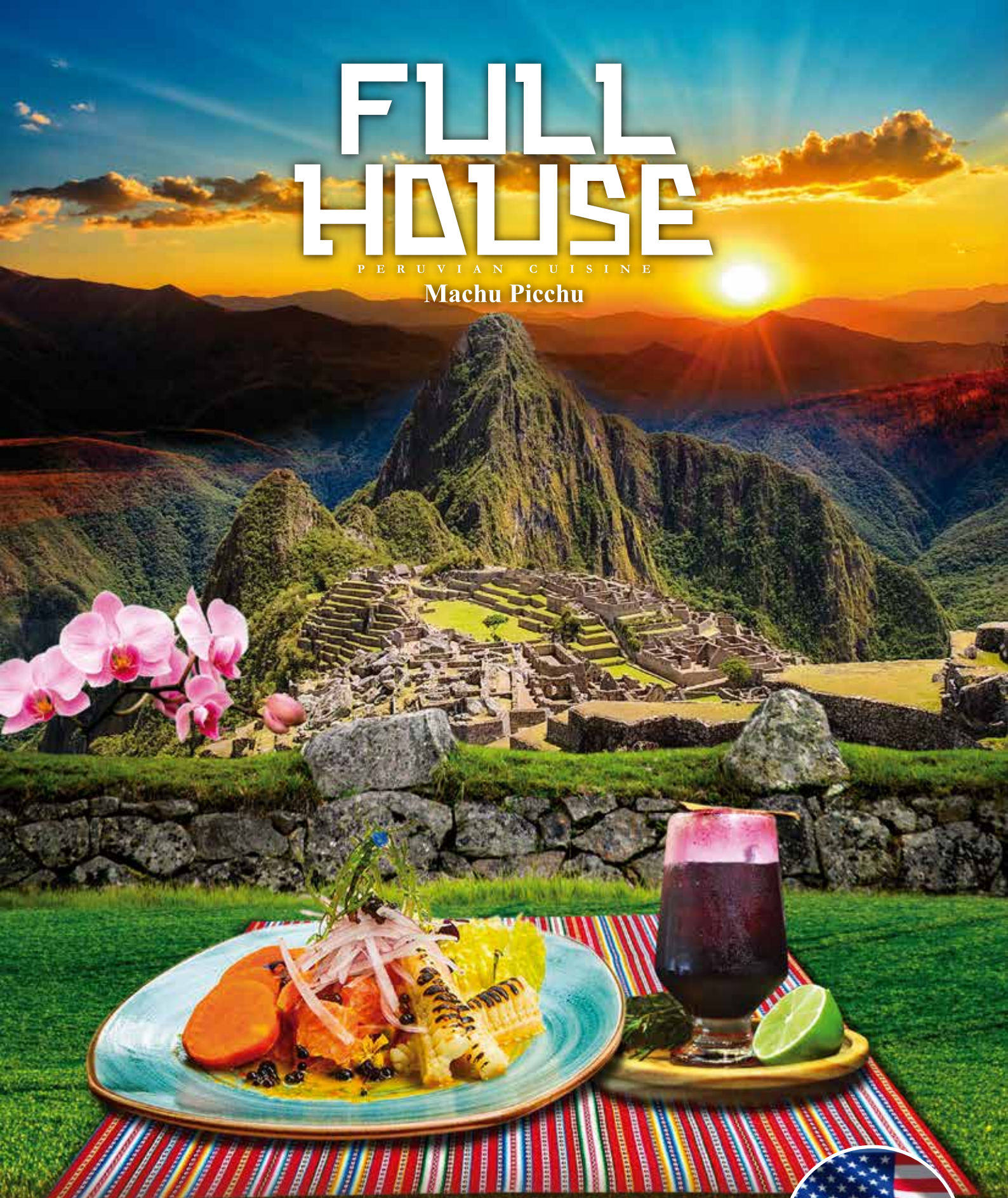


# FULL HOUSE

PERUVIAN CUISINE

Machu Picchu




*The best of food*

## ENTRADAS

*¿You want to be happy?  
Start with a salad or soup*

### TROUT CEVICHE

 s/49.00

Flagship dish of the Peruvian coast. Dices trout marinated in lemon and chili peppers with glazed sweet potatoes, tender corn theet and coshuro; mounted with a milk of tiger sorbet.

### CAUSA PROCESION TRIPLE

s/49.00

Molds of mashed potatoes with our secret homemade recipe of chili and lemon, served with trout ceviche, chicken salad with mayonnaise and crispy prawns.

### WARM SALAD

s/42.00

Prawns and shells flambéed with pisco peirano, served with avocado and mango wedges, oyster mushrooms, cherry tomatoes, lettuce leaves, sunflower seeds and house pickles, bathed with passion fruit emulsion.




### TIRADITO OF TROUT

s/43.00

Delicate slices of trout in a yellow chili sauce with glazed sweet potatoes, house caviar and tender corn teeth.

### STUFFED HOT PEPPER CUSCO STYLE

 s/45.00

Candied hot pepper stuffed with meat ragout and andean legumes, accompanied with a ckapchi of mushrooms on a homemade sauce.

### ANDEAN SOUP

s/29.00

Chicken stock with quinoa, served with andean vegetables (olluco, broad beans, carrots, potatos) and chicken.

### CHICKEN DIET SOUP

s/30.00

Chicken consommé with vegetables and angel hair (pasta).



## VEGETARIANO/VEGANO

*Vegetables: a good reason  
to be happy*

### VEGETARIAN s/45.00

#### CEVICHE

Mushrooms, tarwi or corn, wild mushrooms and coshuro (Andean caviar) marinated in lemon and chili peppers with glazed sweet potatoes, tender corn teeth and coshuro.

### RAINBOW MOUNTAIN s/42.00

Colorful quinoa salad with fresh cheese (optional), candied tomatoes, avocado, homemade pickles and edible flowers from the garden.

### HUANCAINA POTATO s/39.00 FESTIVAL

Colorful potato cocktail chips, bathed in huancaína sauce with pico de gallo and edible flowers.

### PUMPKIN CREAM SOUP s/28.00

House squash cream, gently scented with ginger and peasant bread toasts.



### CARNIVAL OF THE MOUNTAIN s/45.00

Chickpea Tacu-tacu (chickpea stew with crusted rice) with wild mushrooms, mushrooms and wok vegetables, with a touch of soy sauce.

### VEGETARIAN LASAGNA s/45.00

Classic lasagna with grilled mix vegetables in Neapolitan sauce au gratin with mozzarella and parmesan cheeses.

### RICOTTA RAVIOLI s/48.00

Homemade ravioli stuffed with ricotta cheese, mushrooms, fresh basil, sunflower seed and parmesan cheese in a rose sauce.

### HOME MADE GNOCCHI s/46.00

Homemade yellow potato gnocchi with Neapolitan sauce, sunflower seeds and crispy garlic.

### SANDWICH VEGETARIAN WITH POTATOES s/39.00

Served on country bread with herbed cream cheese and grilled vegetables with french fries.



## PLATOS DE FONDO



### OVEN BAKED GUINEA PIG s/119.00

Guinean pig seasoned for 24 hours with huacatay and chincho (aromatic herbs), slow baked in the oven served with sautéed potatoes and corn cobs, creole salad and traditional homemade chili.

### GUINEA PIG ANDEAN STYLE s/69.00

Crunchy pieces of guinea pig with fine herbs served with cocktail potatoes in a variety of chili sauce and tender corn cobs.

### LOMO SALTADO (ALPACA OR BEEF) s/57.00

Beef tenderloin or alpaca cut in strips sautéed with onions, tomatoes and yellow chili bell pepper sautéed with a touch of soy sauce accompanied with white rice and french fries.

### STIR FRY TENDER LOIN "FULL HOUSE STYLE" (ALPACA OR BEEF) s/59.00

Typical meal of the high Andean towns (high provinces of Cusco) grilled tenderloin medallion bathed with mushroom sauce served with: Quinoto (grainy quinoa with vegetables and a touch of yellow pepper and parmesan cheese)



### PERUVIAN HUG (ALPACA OR BEEF) s/58.00

The perfect combination of our family recipe with pieces of tenderloin, onion, tomato and yellow chili in the wok accompanied with homemade pasta in an exquisite huancaína sauce.

### PEPPER STEAK s/59.00

Juicy medallion of grilled loin ino with pepper sauce accompanied with a potato cake and vegetables au gratin.

### PEASANT CHICKEN s/57.00

Baked chicken with an Andean aromatic herb dressing served with Andean chimichurri potatoes, creams and salad.

### BEEF HAMBURGER s/39.00

Juicy beef burger on house bun, pickled pickles, tomatoes and lettuce, garlic mayonnaise and crispy onion rings with fries.



### **MARINE BUFFET**

s/69.00

Rice with seafood, trout ceviche, trout cracklings with creole salad and tartar sauce.

### **PORK CRACKLING (CHICHARRON)**

s/52.00

Crunchy pieces of pork belly served with tamal of huaraco and herbs salad and its inevitable uchucuta (ground chili).

### **AJI DE GALLINA 🌶️ (PERUVIAN STYLE HEN)**

s/51.00

Shredded chicken in a creamy three chili sauce, pecans and milk, served with grainy rice, olives, quail eggs and natural potatoes.

### **PESTO FETTUCCHINI WITH CHICKEN MILANESE**

s/50.00

Homemade pasta with Andean pesto served with chicken milanese and sunflower seeds.

### **FRIED RICE WITH CHICKEN (ARROZ CHAUFA)**

s/53.00

Grainy rice with touches of soy sauce and sesame oil, with pieces of chicken, Chinese onion, paprika, egg.



### **SEAFOOD CHAUFA**

s/59.00

Fusion dish with grained rice with touches of soy sauce, a mixture of seafood, pepper, Chinese onion, egg and sesame oil.

### **RICE WITH SEAFOOD**

s/58.00

Grainy rice with a select mixture of seafood with vegetables and a strong chili bell pepper dressing accompanied by creole salad.

### **TROUT WITH GARLIC AND LEMON AROMA**

s/58.00

Grilled salmon trout flavored with fine herbs bathed in a sauce of mussels, garlic, mushrooms and lemon; served with mashed potatoes and grilled vegetables.

### **SACRED VALLEY TROUT**

s/54.00

Grilled salmon trout with pink pepper sauce (molle) sauce and red pepper cream served with cauliflower puree, nutritious colorful quinoa and arugula.

### **GRILLED ALPACA WITH GNOQUIS**

s/55.00

Juicy grilled alpaca fillet accompanied by Andean potato gnocchi in blue cheese and bechamel sauce with garden arugula.

## PIZZAS

### AT YOUR TASTE

s/45.00

Assemble your pizza with the ingredients of your choice.

### FULL HOUSE SPECIAL

s/48.00

Tomato sauce, mozzarella cheese, blue cheese, figs, fried bacon, basil and oregano.

### MACHUPICCHU STYLE

s/44.00

Tomato sauce, mozzarella, chorizo, crispy bacon, zetas and oregano.

### HAWAYAN ISLAND

s/42.00

Tomato sauce, mozzarella cheese, pineapple, English ham and cinnamon.

### THE BACKPACKER

s/43.00

Tomato sauce, mozzarella cheese, chicken pieces, paprika, mushrooms and oregano.

### VEGETARIAN CHARM

s/45.00

Tomato sauce, mozzarella cheese, candied onions, zucchini, peppers, candied tomatoes, zetas and oregano.

### WILD WITH 4 CHEESES

s/48.00

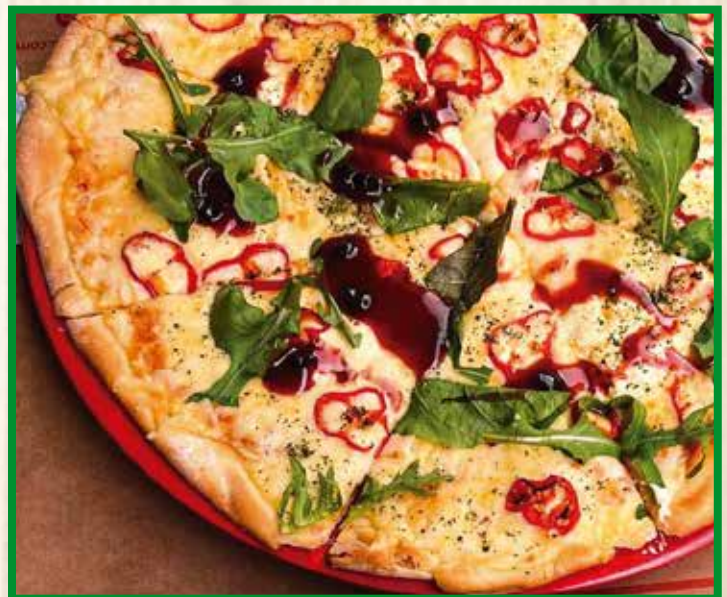
Tomato sauce, mozzarella cheese, goat cheese, blue cheese, parmesan cheese, wild arugula, hints of elderberry and oregano.

### QUEEN MARGARITA s/42.00

Tomato sauce, mozzarella cheese, fresh basil, candied tomatoes and oregano.

### TROPICAL s/42.00

Sweetened condensed milk, mozzarella cheese, seasonal fruits and sprinkled with ground cinnamon.



**CHOCOLATE BROWNIE**

s/29.00

Chocolate brownie mounted with a cocoa mouse from the valley with touches of maras salt

**INCA ´S FLAN**

s/27.00

Maca flan with spinach sauce and chuncho cocoa soil.

**ALFAJORES SAN CRISPIN**

s/25.00

Homemade alfajores filled with a fruit mix delicacy.

**PASSION FRUIT CHEESECAKE**

s/28.00

Classic passion fruit and triple sec cheese cake with ice cream of your choice.

**BANANA SPLIT**

s/26.00

Banana silk accompanied with three flavors of homemade ice cream of your choice with Andean cereal pop and chocolate.

**HOME MADE ICE CREAM**

s/22.00

Two flavors of homemade ice cream of your choice topped with chocolate.

**YUCCA BUDDIN**

s/29.00

Delicious yucca pudding on a mocca butterscotch with rum, with sesame tiles.



**MENU DE NIÑOS**

**CHICKEN FINGERS**

s/39.00

Fried chicken breaded with french fries and sauces.

**FETTUCCHINE ALFREDO STYLE**

s/32.00

White cream fettucchini with mushrooms and ham.

**POMODORO PASTA WITH CHICKEN**

s/35.00

Fettucchini in Neapolitan sauce with grilled chicken strips.

**HOT DOG WITH FRIES**

s/30.00

French fries with sausage slices and creams.

**GRILL CHICKEN**

s/49.00

Grilled chicken fillet with grilled vegetables and rice.



# *Pasión for Gastronomy*

