

FULL HOUSE

PERUVIAN TRADITIONAL CUISINE

YOU WANT TO BE HAPPY? START WITH A SALAD OR SOUP

TROUT CEVICHE **SPICY** **43.00**
Flagship dish of the Peruvian coast. Dices trout marinated in lemon and chili peppers with glazed sweet potatoes, tender corn theet and coshuro.

CAUSA PROCESION TRIPLE **43.00**
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 **39.00**
Prawns and shells flambéed with pisco, 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 **35.00**
Delicate slices of trout in a yellow chili sauce with glazed sweet potatoes, house caviar and tender corn teeth.

STUFFED HOT PEPPER CUSCO STYLE **SPICY** **39.00**
Candied hot pepper stuffed with meat ragout and andean legumes, accompanied with a ckapchi of mushrooms on a homemade sauce

ANDEAN SOUP **30.00**
Chicken stock with quinoa, served with andean vegetables (olluco, broad beans, carrots, potatos) and chicken.

CHICKEN DIET SOUP **28.00**
Chicken consommé with vegetables and angel hair (pasta).

VEGETABLES: A GOOD REASON TO BE HAPPY

VEGETARIAN CEVICHE	SPICY / VEGETARIAN	41.00
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	VEGETARIAN / VEGAN	39.00
Colorful quinoa salad with fresh cheese (optional), candied tomatoes, avocado, homemade pickles and edible flowers from the garden.		
HUANCAINA POTATO FESTIVAL	VEGETARIAN	32.00
Colorful potato cocktail chips, bathed in huancaína sauce with pico de gallo and edible flowers.		
PUMPKIN CREAM SOUP	VEGETARIAN	29.00
House squash cream, gently scented with ginger and peasant bread toasts.		
CARNIVAL OF THE MOUNTAIN	VEGETARIAN / VEGAN	49.00
Chickpea Tacu-tacu (chickpea stew with crusted rice) with wild mushrooms, mushrooms and wok vegetables, with a touch of soy sauce.		
VEGETARIAN LASAGNA	VEGETARIAN	43.00
Classic lasagna with grilled mix vegetables in Neapolitan sauce au gratin with mozzarella and parmesan cheeses.		
RICOTTA RAVIOLI	VEGETARIAN	42.00
Homemade ravioli stuffed with ricotta cheese, mushrooms, fresh basil, sunflower seed and parmesan cheese in a rose sauce.		
HOMEMADE GNOCCHI	VEGAN	39.00
Homemade yellow potato gnocchi with Neapolitan sauce, sunflower seeds and crispy garlic.		

ONE MAIN DISH A DAY IS THE KEY TO HAPPINESS

OVEN BAKED GUINEA PIG	109.00
Guinean pig seasoned for 24 hours with huacatay and chincho (aromatic herbs), slow baked in the oven served with sautéed potatoes and corn cloves, creole salad and traditional homemade chili.	
GUINEA PIG ANDEAN STYLE	65.00
Crunchy pieces of guinea pig with fine herbs served with cocktail potatoes in a variety of chili sauce and tender corn cloves.	
LOMO SALTADO (ALPACA OR BEEF)	52.00
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)	55.00
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)	53.00
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.	
PEPPERED TENDERLOIN	53.00
Juicy grilled tenderloin medallion with pepper sauce served with a potato cake and vegetables au gratin.	
PEASANT CHICKEN	49.00
Chicken wrap stuffed with ham, spinach, cheese and bell pepper served with fettuccine alfredo.	

BEEF HAMBURGER	38.00
Juicy beef burger on house bun, pickled pickles, tomatoes and lettuce, garlic mayonnaise and crispy onion rings with fries.	
MARINE BUFFET	63.00
rice with seafood, trout ceviche, trout cracklings with creole salad and tartar sauce.	
PORK CRACKLING (CHICHARRON)	49.00
Crunchy pieces of pork belly served with tamal de huariocondo and herbs salad and its inevitable uchucuta (ground chili).	
AJI DE GALLINA (PERUVIAN STYLE HEN)	45.00
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	46.00
Homemade pasta with Andean pesto served with chicken milanesa and sunflower seeds.	
FRIED RICE WITH CHICKEN (ARROZ CHAUFA)	45.00
Grainy rice with touches of soy sauce and sesame oil, with pieces of chicken, Chinese onion, paprika, egg.	
SEAFOOD CHAUFA	50.00
Fusion dish with grained rice with touches of soy sauce, a mixture of seafood, pepper, Chinese onion, egg and sesame oil.	
RICE WITH SEAFOOD	49.00
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	49.00
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 47.00
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 49.00
Juicy grilled alpaca fillet accompanied by Andean potato gnocchi in blue cheese and bechamel sauce with garden arugula.

PIZZA MAKES LIFE FUN

AT YOUR TASTE 43.00
Assemble your pizza with the ingredients of your choice.

FULL HOUSE SPECIAL 41.00
Tomato sauce, mozzarella cheese, blue cheese, figs, fried bacon, basil and oregano.

MACHUPICCHU STYLE 38.00
Tomato sauce, mozzarella, chorizo, crispy bacon, zetas and oregano.

HAWAYAN ISLAND 37.00
Tomato sauce, mozzarella cheese, pineapple, English ham and cinnamon.

THE BACKPACKER 40.00
Tomato sauce, mozzarella cheese, chicken pieces, paprika, mushrooms and oregano.

VEGETARIAN CHARM VEGETARIAN 39.00
Tomato sauce, mozzarella cheese, candied onions, zucchini, peppers, candied tomatoes, zetas and oregano.

WILD WITH 4 CHEESES VEGETARIAN 42.00
Tomato sauce, mozzarella cheese, goat cheese, blue cheese, parmesan cheese, wild arugula, hints of elderberry and oregano.

QUEEN MARGARITA VEGETARIAN 35.00
Tomato sauce, mozzarella cheese, fresh basil, candied tomatoes and oregano.

TROPICAL VEGETARIAN 38.00
Sweetened condensed milk, mozzarella cheese, seasonal fruits and sprinkled with ground cinnamon.

YOU CAN'T BUY HAPPINESS, BUT YOU CAN EAT A DESSERT, IT'S THE SAME THING.

CHOCOLATE BROWNIE 28.00
Chocolate brownie mounted with a cocoa mouse from the valley with touches of maras salt.

INCA'S FLAN 25.00
Maca flan with spinach sauce and chuncho cocoa soil.

ALFAJORES SAN CRISPIN 24.00
Homemade alfajores filled with a fruit mix delicacy.

PASSION FRUIT CHEESECAKE 25.00
Classic passion fruit and triple sec cheese cake with ice cream of your choice.

BANANA SPLIT 27.00
Banana silk accompanied with three flavors of homemade ice cream of your choice with Andean cereal pop and chocolate.

HOME MADE ICE CREAM 24.00
Two flavors of homemade ice cream of your choice topped with chocolate.

YUCCA BUDDIN 25.00
Delicious yucca pudding on a mocca butterscotch with rum, with sesame tiles.

LET'S PLAY A LITTLE FOOD GAME

CHICKEN FINGERS	32.00
Fried chicken breaded with french fries and sauces.	
FETTUCCINE ALFREDO STYLE	29.00
White cream fettuccini with mushrooms and ham.	
POMODORO PASTA WITH CHICKEN	28.00
Fettuccini in Neapolitan sauce with grilled chicken strips.	
HOT DOG WITH FRIES	27.00
French fries with sausage slices and creams.	
GRILL CHICKEN	45.00
Grilled chicken fillet with grilled vegetables and rice	

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PICANTE



VEGETARIANO



VEGANNO