



MACHU PICCHU HOTEL

SUMAQ

LUXURY EDITION

ROMANTIC DINNER MENU 2017

Bread: Purple corn and cuzco's misti bread. Crisinos of andean herbs, blended curahuasina butter of anisette and huacatay.

APPETIZER

Hot: Oca parfait, olluco and añu, and mashed potatoes with a taste of pachamanca, cream of white onion and crunchy potato skin shavings.

This appetizer symbolizes the Andean tradition about women's cooking skills which are based on the belief that those who know how to peel and prepare tubers are better prepared to get married.

Cold: Crunchy salad with quinoa from puno and ccorpa cheese, with baby corn, slightly sugared tomatoes, and pepper and light huacatay gel.

With this appetizer, we want to demonstrate the importance given by Incas to quinoa in woman/man relationship. Quinoa means union and family strength. It is used in several rituals and ceremonies, and is the main cereal of the Incan empire.

Cold: Passion fruit siwichi, passion fruit gel, chia seed, cold avocado emulsion, andean crunchy corn and small sweet potatoes brulées.

Ceviche (siwichi), the most famous dish of the coast and pre-Incan cultures living along the coastline. This time, it includes a fruit of the TUMBO family. The meaning of the word Tumbo entails maternal love and symbolizes a woman's womb. It denotes fertility due to the number of seeds it contains and projects its composition to the upcoming generations.

MAIN DISHES

Sugared guinea pig 5 hours, smashed loche pumpkin from lambayeque, warm green bean foam, fresh salad of sweet onions and baby radish pickles with spearmint and sachainchi oil.

Andean hen stew 6 hours, tuber kapchi, corca mushrooms sauteed with garlic and uchucuta cream.

Both dishes inspired by the traditional "CHIRIUCHU" (spicy - cold). The chiriuchu is a tray including varied meat, tubers and cereals, served generously usually in weddings, and it is currently served as well. It describes and promises abundance after marriage and a life full of richness and specially love.

DESSERTS

Andean sweat pumpkin api on cold cream of greek yogourt with lemongrass and fine quinoa cookies.

Traditional sweet dessert of the Andean region of Cusco. Very popular in the tables of large families. More than a direct meaning, it is a long lived tradition of large families. Always present in times of frost.

Fresh sauco sorbet with muña and cardamomo scent on sable breton of andean grains and chirimoya creamy foam.

Although Sauco does not originate in the Incan Empire, Cusco's culture took it in when it arrived in the region, today it is presented in several preparations or eaten fresh. The aromatic wood of the Sauco plant is also used. In Cusco's culture it symbolizes respect for each other.