

Celebrating the wealth of Peruvian Cuisine

We are dedicated to organic, locally grown and fresh ingredients. Pisac Inn is part of the [Kusi Ñan Organic Farm](#), and we proudly collaborate with and promote this valuable project. Our cuisine is inspired by the beautiful array of native Andean produce. Our simple combination of delicious flavors is a celebration of this ancient agrarian tradition. We believe that through food one can experience the culture.

Cuchara de Palo Web Site: [Cuchara de Palo Restaurant](#)

Open daily from 7:30am – 8:30pm serving breakfast, lunch and dinner.

Reservations: (011) (51) (84) 203062 or by email: reservations@cucharadepalorestaurant.com

We offer set menus for groups at a special price.

Cuchara de Palo, The Wooden Spoon, is located in Pisac Inn on the historic plaza of Pisac. Serving breakfast from 7:30am – 11:30am and lunch & dinner from noon to 8:30pm, the restaurant is open daily for Pisac Inn hotel guests, and for anyone not staying at Pisac Inn.

Cuchara de Palo celebrates the wealth of Peruvian Cuisine, and is dedicated to organic, locally sourced and fresh ingredients; featuring clean flavors inspired by the beautiful array of native Andean produce. Peru's ancient agrarian tradition resulted in an abundant diversity of products, with a myriad of flavors, colors and aromas that have won special recognition for Peruvian Culinary Art as one of the most exquisite and sophisticated of the planet.

Enjoy the lively sidewalk cafe, the quiet upstairs balcony, or an intimate fireside meal in the dining area or in the enchanting interior patio full of local plants and flowers. Do not miss the classic Pisco Sour – one of our specialties! Thin crust Italian style pizza prepared in our wood-burning oven is served on Sundays or with previous notice any day.

We serve traditional dishes from the rich culinary heritage of Peru, such as aji de gallina, seco de cordero, lomo saltado, soltero de abas, quinoa soup, chicha morada and more. We specialize in creative Andean fusion dishes, such as organic salad greens with passion fruit vinaigrette, yellow chili pepper trout, amaranth mashed potatoes, alpaca steak in a red wine reduction with quinoa, wild mint lemonade. We also serve international fare and light dishes, with several vegetarian options such as quinoa stir-

fry and pumpkin soup. Our house made pasta dishes are delicious. Enjoy a selection of desserts that tantalize the senses, such as rainforest chocolate brazil nut torte, and homemade lucuma, coca or elderberry ice cream. We proudly serve the local popular cusquena beer, a nice selection of wines and specialty pisco drinks, such as the acclaimed pisco sour.

Our chef artistically presents each dish for the enjoyment of our guests. Our trained, experienced staff is local, and offers personalized service with warm attention. We proudly partake in the Peruvian culinary explosion and celebrate the global slow food movement; everything is prepared fresh to nourish body and soul.



Prices on menu are in soles. Price ranges for soups & salads are from 3 to 5 dollars, main courses

from 5 to 15 dollars, desserts from 3 to 4 dollars.



