Celebrating the richness of Peruvian cuisine

> *We use fresh, organic and locally sourced ingredients. Pisac Inn is part of the Kusi Ñan organic farm and we are proud to promote this valuable project. Our cuisine is inspired by the beautiful variety of Andean products. Our simple combination of delicious flavors is a celebration of this ancient agricultural tradition. We believe that through food one can experience culture.*

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

Reservations: +51 956292201 or +51 957168990 or by email:
reservations@cucharadepalorestaurant.com
We offer menus for groups at special prices.

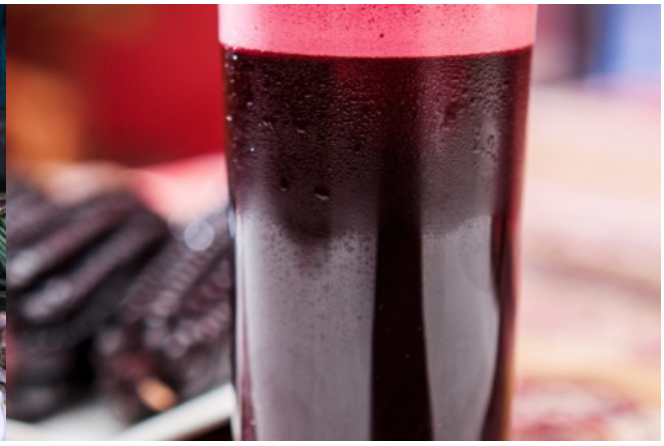
The Cuchara de Palo restaurant is located inside the Pisac Inn hotel in the historic Pisac Square. The restaurant is open every day for both hotel guests and those who are not staying at our hotel. Breakfast is served from 7:30 to 11:30 a.m. and lunch and dinner from 12 to 8:30 p.m.

Cuchara de Palo celebrates the richness of Peruvian cuisine with fresh, organic and locally sourced ingredients, and flavors inspired by the beautiful variety of Andean products. The ancient Peruvian agricultural tradition gave rise to an abundant diversity of products with endless flavors, colors and aromas that have given Peruvian cuisine a special recognition as one of the most exquisite and sophisticated in the world.

Enjoy the entertaining sidewalk cafe, the quiet balcony on the second floor or an intimate meal by the fire in the dining room or in the charming interior patio full of flowers and plants. You can't miss one of our specialties: the classic pisco sour. On Sundays, or any day prior notice, we serve Italian-style thin crust pizza prepared in our wood-fired oven.

> *We serve traditional dishes of the rich Peruvian cuisine such as aji de gallina, seco de cordero, lomo saltado, soltero de habas, quinoa soup, chicha morada and others. Our specialty are creative Andean fusion dishes such as organic green vegetable salad with passion fruit vinaigrette, trout with yellow chili pepper, mashed potato with amaranth,*

> *alpaca steak in a wine reduction with quinotto and lemonade with wild mint. We also serve international food and light dishes with several vegetarian options such as quinoa saltado and pumpkin cream. Our dishes with homemade pasta are delicious. Enjoy a selection of desserts that seduce the senses such as Brazil nut cake and jungle chocolate, and homemade lucuma, coca or elderberry ice cream. We also serve the popular Cusco beer, a good selection of wines and drinks with pisco such as the acclaimed pisco sour.*

Our chef presents each dish in an artistic way for the enjoyment of our guests. Our experienced and trained staff are local and provide a personalized service with warm attention. We are proud participants of the Peruvian culinary explosion and we celebrate the global slow food movement. Everything is prepared fresh to nourish the body and soul.

The prices of the menu are in soles. The prices of soups and salads fluctuate between 3 and 5 dollars, main dishes between 5 and 15 dollars, desserts between 3 and 4 dollars.