

MENU - 3 NIGHTS



DAY 1

DINNER

Mini onion and sweet pepper bread with basil butter. Tomato and watermelon gazpacho with frozen pears.

APPETIZER

Chonta Salad with tansasharina vinaigrette and cured mead powder.

MAIN DISH

Doncella fish in hot cocona and solterito with pearled quinoa. Accompanied by baked capirona plantains with butter, charapita pepper, and colored peppers.

DESSERT

Anona fruit with copoazú foam and chocolate ganache with powdered nuts.

DAY 2

LUNCH

Fariña mini bread with cured meat butter. Padisho hummus with crispy yuca slice and charapita powder. Flavores water with cidra and cucumber.

APPETIZER

Sea Bass “tiradito” with sachá cilantro sauce, pijuayo purée and fried pillories.

MAIN DISH

Braised chicken with cheese and cured meat-filled ravioli in huancaína sauce. Served with burnt cocona crema and red wine egg.

DESSERT

Aguaje cup with chocolate and macambo praline.

DINNER

Bacon mini bread with macambo butter. Pineapple and passion fruit drink.

APPETIZER

Witina cream soup with cheese and cured meat crostini.

MAIN DISH

Tucunare fish in Amazonian sauce with Ucayali-style mashed potatoes and fried chorizo, served with gratinated cauliflower

DESSERT

Mango roll with tapioca in coconut sauce and vanilla ice cream.

DAY 3

LUNCH

Oregano mini bread with orange butter. Tacachitos (fried mashed green plantains) with candied ripe plantains. Flavores water with cocona and cinnamon.

APPETIZER

Garlic shrimp with torched corn and breadfruit purée.

MAIN DISH

Patarashca of doncella fish with cocona sauce and cured meat tartare. Served with a tomato salad, lettuce, and avocado with celery vinaigrette.

DESSERT

Pineapple in rum with caramelized almonds and arazá foam.

DINNER

Mini egg yolk bread with oregano and turmeric butter. Starfruit drink.

APPETIZER

Doncella fish slices wrapped in hearts of palm with mango tartare and spicy camu camu reduction.

MAIN DISH

Chicken stuffed with cheese and cured meat with yuca gnocchi. Served with pickled artichokes.

DESSERT

Brownie with hunhurahui ice cream and coffee foam.

*Note: This menu is subject to change based on seasonal availability.  
To allow us to accommodate any dietary restrictions or preferences, please inform your travel agent in advance so our kitchen can be prepared to meet your needs.*

