



TUNUPA

PLAZA DE ARMAS
CUSCO, PERÚ

ME
NU

OUR HISTORY

Behind every dish of Cusquenian food there is a long tradition passed from generation to generation, meticulously blending Cusquenian folklore with Inca heritage.

Tunupa was born under the idea of demonstrating our millenary Inca culture through cuisine and art, delighting the palates of the world for more than 20 years.

Our cuisine seeks to combine the elements and aromas of our land, in order to recreate and tell the stories of our ancestors through a culinary experience that celebrates flavors and traditions.

From the mountains of our sacred valley to the heart of the city of Cusco, Tunupa captures the spirit of the ancient Inca culture and the hospitality of its people.

Tunupa is gratitude and affection at your table.
Tukuy munaywan, tukuy Sonqoywan.

TUNUPA

RESTAURANTE CULTURAL



MAINS

TRUCHA TUNUPA	S/62
Grilled trout fillet with corn purée and huacatay, Andean chalaquita, and quinoa in cilantro sauce.	
PEPPER STEAK	S/66
Beef loin slices in four-pepper sauce, crispy potatoes, fried egg, Cusqueño chili cream, Andean chimichurri, and baby arugula salad.	
RIGATTONI AL PESTO	S/49
Pasta with organic basil and spinach sauce, accompanied by chicken pieces and parmesan air.	
LOMO ANTICUCHERO	S/66
Beef tenderloin pieces in Peruvian anticucho sauce, served with native potatoes and golden sweet potatoes, red uchucuta, and Peruvian chalaquita.	
ALPACA CON RISSOTO DE 4 QUESOS	S/69
Grilled alpaca served with four-cheese risotto and Andean mushrooms, caramelized onions, crispy Andean tubers, and parmesan air.	
HAMBURGUESA TUNUPA	S/42
Double beef patty, cheddar cheese, grilled onion rings, crispy potatoes, and sachatoma-te chutney.	
LOMO SALTADO	S/64
Beef cubes, tomatoes, and onions stir-fried in oriental flavors, quail egg, crispy potatoes, and rice.	
TALLARÍN SALTADO	S/62
Beef, shrimp, tomatoes, onions, and spaghetti stir-fried in oriental aromas, soy sauce, oyster sauce, and toasted yellow chili slices.	
CANILLA DE CORDERO	S/69
Lamb shank cooked in chicha de jora for 12 hours, served with quinoa stew, roasted avocado, chalaquita, and cilantro touches.	
PECHUGA A LA PLANCHA	S/47
Grilled chicken breast with Andean herb chimichurri, charcoal vegetables, zucchini, eggplant, tomatoes, wild mushrooms, and yellow fries.	

SPECIALS

CUY	S/80	LECHONCITO CUSQUEÑO	S/69
Oven-baked deboned cuy with stuffed rocoto pepper, potato cake with yellow chili, and criolla salad.		Oven-baked pork served with house humitas, Andean potato cake, and criolla salad.	

COCKTAILS

MAITAI TUNUPA	S/40
Flor de Caña rum, pineapple pulp, chullpi corn orgeat, lime.	
TUNUPA CAIPI	S/38
Vodka, passion fruit, lime, strawberry.	
INCA MULE	S/40
Sky vodka, tumbo (banana passionfruit), mint, ginger syrup, lime.	
COLADA DEL VALLE	S/38
Flor de Caña rum, cacao liqueur, passion fruit pulp, pineapple pulp, coconut cream, lime, salt.	
CAPITÁN TUNUPA	S/42
Pisco, vermouth, blueberries, lime, syrup, tonic water.	
MATASOUR	S/40
Matacuy, elderflower liqueur, mandarin, lime.	
MISKY COBBLER	S/40
Pisco, jerez, lime, orange, honey, raspberries, and blueberries.	
CHILCANO DE LA CASA	S/38
Pisco, passion fruit, orange, mint, soda water.	

CLASSIC

PISCO SOUR	S/34
Pisco, lime, egg white.	
APEROL SPRITZ	S/32
Aperol, prosecco, soda water.	
MOJITO	S/36
Flor de Caña rum, lime, mint, soda water.	
NEGRONI	S/40
Gin, Campari, Cinzano.	

MOCKTAILS Y JUICES

DETOX	S/28
Carrot, orange, ginger, lime.	
CITRIC AND BERRIES	S/29
Raspberry, orange, honey, lime, mint.	
SALWACHA	S/29
Cucumber, apple, basil, pineapple.	
MARACUYA ROYAL	S/24
Strawberry, passion fruit, vanilla.	
BLUE VELVET	S/23
Mango, blueberries, mint essence.	
ANANA ORANGE	S/22
Pineapple, orange, mint.	

COLD DRINKS

BOTTLE OF WATER	S/9
SOFT DRINKS	S/9
CHICHA MORADA	S/14
LEMONADE	S/14

BEERS

CERVEZA CUSQUEÑA	S/16
(golden, wheat, dark, double malt)	
STELLA ARTOIS	S/18
CORONA	S/18



CALENTITOS

PITEADO DE JAMAICA S/34

Pisco, hibiscus tea, orange, dehydrated citrus.

COCACHA S/32

Coca leaf infusion, orange juice, pisco.

TINTO DE INVIERNO S/36

Red wine, orange, pisco, cinnamon powder.

STARTERS

TIRADITO DEL VALLE	S/53
Lake trout tiradito with yellow chili pepper and tiger's milk, roasted avocado, chalaquita, chullpi corn, and cushuro.	
CHICHARRÓN DE TRUCHA	S/60
Crispy trout pieces, yellow potato and yuca chips, uchucuta cream, and ceviche-style mayonnaise.	
PAPA A LA HUANCAÍNA	S/40
Native potatoes in two textures, Huancaína sauce, cherry tomatoes, parmesan, and quail egg.	
CEBICHE ANDINO	S/60
Trout cubes, tiger's milk, green rocoto, corn, Sacred Valley herbs, sweet potato purée, and crispy trout crust.	

SALADS

CÉSAR A NUESTRO ESTILO	S/42
Organic lettuce, boneless chicken leg, poached egg, cherry tomatoes, parmesan flakes, crumbled bread, and Caesar dressing.	
ENSALADA TUNUPA	S/42
Mix of organic lettuces, breaded chicken fillets with kiwicha, bell pepper, green mango, and passion fruit reduction.	

SOUPS

DIETA DE POLLO	S/34
Chicken breast cubes, angel hair pasta, carrot, leek, and Sacred Valley herbs.	
LAWA DE ALTURA	S/42
Corn cream from the valley, sautéed seasonal mushrooms, grilled fresh cheese, Sacred Valley herb chimichurri, and croutons.	
SOPA CRIOLLA	S/38
Beef with Criollo dressing, angel hair pasta, native potatoes, poached egg, and a touch of milk.	



PIZZAS

PIZZA TUNUPA S/49

Chicken breast cubes, angel hair pasta, carrot, leek, and Sacred Valley herbs.

PIZZA HAWAIANA S/47

Corn cream from the valley, sautéed seasonal mushrooms, grilled fresh cheese, Sacred Valley herb chimichurri, and croutons.