



# TUNUPA

PLAZA DE ARMAS

CUSCO, PERÚ

MENÚ

## PARA COMPARTIR

### PIQUEO DEL VALLE S/ 32.00

An Andean platter to share with tender corn, fried cheese, native potatoes, and creamy huancaína sauce.

### CUY CROCANTE S/ 38.00

Crispy panko-crusteD cuy bites served with potato cake and chili sauce.

### ANTICUCHO DE ALPACA S/ 44.00

Anticucho-style alpaca, and grilled with white onion and yellow chili, served with native potatoes, zucchini, chimichurri, and cilantro oil.

### CHICHARRÓN DE TRUCHA S/ 64.00

Crispy trout bites with cassava chips, uchucuta cream, and ceviche-style mayo.

## ENTRADAS

### PAPA A LA HUANCAÍNA S/ 42.00

Native potatoes in two textures with huancaína sauce, cherry tomatoes, Parmesan, and quail egg.

### TIRADITO CUSQUEÑO S/ 54.00

Cured trout slices in a chicha-spiked leche de tigre, finished with chalaquita relish, crispy loche squash, cilantro oil, corn, toasted chullpi corn, and cushuro.

### CAUSA CROCANTE CON TRUCHA ACEVICHADA S/ 56.00

Fried potato causa topped with ceviche-style trout, avocado, leche de tigre, cilantro oil, cherry tomatoes, and cushuro.

### CEBICHE ANDINO S/ 62.00

Trout cubes in leche de tigre with red peruvian chili, corn, Sacred Valley herbs, sweet potato, and crispy trout skin.

## ENSALADAS

### JARDÍN DEL VALLE S/ 36.00

Lettuce and sprouts with green apple, orange, peach, grilled paria cheese, goat cheese, and balsamic vinaigrette.

### ENSALADA TUNUPA S/ 44.00

Organic greens with kiwicha-crusteD chicken, bell pepper, hearts of palm, green papaya, and passion fruit reduction.

### CÉSAR A NUESTRO ESTILO S/ 46.00

Fresh greens with sliced grilled chicken breast, shaved Parmesan, anchovies, capers, croutons, and classic Caesar dressing.

## SOPAS

### DIETA DE POLLO S/ 36.00

Light chicken soup with diced breast, angel hair noodles, carrot, leek, celery, and Sacred Valley herbs.

### CHUPE DE TRUCHA CROCANTE S/ 45.00

Traditional Peruvian trout chowder with Andean herbs, yellow potatoes, and ají amarillo, topped with crispy breaded trout and lemon chalaquita.

### LAWA DE ALTURA S/ 44.00

Creamy valley corn soup with sautéed mushrooms, griddled fresh cheese, herb chimichurri, and croutons.

## ESPECIALES TUNUPA

### CUY TUNUPA S/ 120.00

Whole deboned roasted cuy served on a bed of fava bean capchi, with stuffed rocoto and criolla salad.

### OSOBUCO S/ 90.00

600g slow-cooked ossobuco served with potato purée, rice, the house fresh salad, and touches of ají limo, tomato, and onion.

### LECHONCITO CUSQUEÑO S/ 76.00

Roasted suckling pig with house humitas, Andean potato cake, criolla salad, and huancaína sauce.

## PLATOS DE FONDO

### TOMAHAWK DE CERDO S/ 74.00

Pork tomahawk glazed with dark beer, served with green rice, peas, bell pepper, rocoto and onion chalaquita, chimichurri.

### ALPACA CON RISSOTO DE 4 QUESOS S/ 74.00

Grilled alpaca with four-cheese risotto and Andean mushrooms, topped with caramelized onion, crispy tubers, and Parmesan.

### ASADO DE TIRA S/ 72.00

Tender, juicy short rib with olluco purée, rice, ají limo and onion chalaquita, native potato chips, and cilantro oil.

### PEPPER STEAK S/ 72.00

Beef tenderloin medallions in four-pepper sauce with fries, and fresh salad.

### LOMO SALTADO S/ 70.00

Wok-seared beef with tomato and onion, quail egg, crispy potatoes, and rice.

### SARTÉN DE MARISCOS S/ 70.00

A creamy seafood rice skillet with mixed seafood and prawns, finished with Andean cheese, mozzarella, Parmesan, onion and ají limo chalaquita, and touches of uchucuta.

### LOMO ANTICUCHERO S/ 69.00

Beef tenderloin in anticucho sauce with native potatoes, golden sweet potatoes, red uchucuta, and chalaquita.

### TALLARÍN SALTADO S/ 69.00

Wok-tossed spaghetti with beef, prawns, tomato, onion, soy sauce, oyster sauce, and toasted ají amarillo.

### CARRILLERA DE RES S/ 67.00

Beef cheek braised in chicha de jora and mint, served with fava bean capchi tacu tacu and maticuy spirit.

### TRUCHA TUNUPA S/ 64.00

Grilled trout with huacatay corn purée, Andean chalaquita, and creamy quinoa in cilantro sauce.

### RIGATTONI AL PESTO S/ 54.00

Peruvian style pesto rigatoni, basil and spinach, with eggplant Milanese, and Parmesan.

### PECHUGA A LA PLANCHA S/ 50.00

Grilled chicken breast with Andean herb chimichurri, charred vegetables, zucchini, eggplant, tomato, mushrooms, and yellow fries.

### SPAGUETTI S/ 48.00

Spaghetti with your choice of sauce (Peruvian pesto, huancaína, mushroom, or white sauce).  
Optional: grilled chicken breast S/10 / Alpaca or beef loin S/ 16

### HAMBURGUESA TUNUPA S/ 46.00

Beef burger, cheddar cheese, caramelized onions, and sachatomate chutney on a burger bun, served with fries and golf sauce.

