



POSTRES

SUSPIRO DE MUÑA S/ 30.00

Delicate white chocolate mousse infused with muña, set over pecan praline with Maras salt, crispy chulpi corn, passion fruit jam, and glossy caramel.

ALMA DE LUCUMA S/ 32.00

Chocolate mousse with a creamy lúcuma center on a cocoa crumble base. Finished with crispy chulpi corn, delicate cacao nib tuiles with Maras salt, and passion fruit gel.

HELADO TRADICION S/ 35.00

Creamy traditional cheese ice cream infused with cinnamon and vanilla, served with coconut fondant, blueberry sauce, and red caramel.

BOMBA DE CHOCOLATE S/ 43.00

A dark chocolate sphere opened with warm mango sauce, revealing organic chocolate cake, purple corn compote, and Andean fruits.

ÁRBOL DE YUNZA S/ 42.00

A tribute to the traditional Cusco yunza in the form of a chocolate log dessert. Organic chocolate cake with touches of lúcuma cream, chaco, and mint crumble. Served with three handmade mini chocotejas.

COFRE DE LA FIESTA ANDINA S/ 12.00 x pers.

A selection of sweet bites: api alfajor, chocoteja, fruit cocada, and chocolate truffle with cacao nibs and coffee. A journey of textures and flavors made for sharing.

BEBIDAS CALIENTES

INFUSIONES NATURALES	S/ 9.00
AMERICANO	S/ 10.00
ESPRESSO	S/ 10.00
CAPPUCCINO	S/ 12.00
MOKACCINO	S/ 14.00
CHOCOLATE CUSQUEÑO	S/ 14.00

