Pachamama Wines & Bar Tasting Menu

"Sumaq Mikuy — Eating is a way to honor the Earth"

APERITIVE Qallariq Mikuy

Maiz Andino Allpa

3,00 €

Slowly roasted corn kernels with pink salt, crunchy like footsteps in the mountains.

Olivas Miski

3,50 €

Seasoned green olives, simple but flavorful.

Pimientos de Padrón Uchu

6,50€

Flash-fried green peppers to preserve their crispy texture, with a touch of Maldon salt that gently bursts in every bite.

Yuquitas Fritas Ch'aki

8,00€

Crispy fried yuca sticks — golden on the outside, tender on the inside. Served with two traditional Peruvian sauces.

Papa Rellena Llampu

9,50€

Three delicate Andean croquettes filled with seasoned beef. Golden and crisp outside, flavorful and comforting inside.

SACRED BOARDS

Wasichay Hatun

Tabla de Quesos Qori

16,00€

Six artisanal cheeses paired with quince and nuts. An aromatic voyage of textures meant to be savored.

Tabla de embutidos Qhapaq

16,00€

Iberian ham, cured loin, chorizo, and salchichón, served with crispy bread. A celebration of Iberian tradition in every bite.

Pan con Tomate

3,50 €

Crispy bread with tomato and olive oil, ideal to accompany any dish.

COLD DISHES

Qocha Mikuy

Ceviche Qocha

16,00€

White fish marinated in lime juice, red onion, and ají limo, served with plantain and corn chips. Fresh, vibrant, and aromatic.

Causa de Pollo Qoya

13,00 €

Cold yellow potato base with shredded chicken, ají amarillo, avocado, and quail egg. Soft texture with citrus notes.

Ensala de Tomate y Mozzarella Apu

10,00€

Heirloom tomatoes, creamy mozzarella, and fresh basil leaves—a light, aromatic harmony honoring Mediterranean roots.

HOT DISHES

Nina Tapas

Cerdo al Horno Pachamama

16,00€

Oven-roasted pork pieces with golden sweet potato and toasted corn, served with criolla sauce. Delicious down to the very last bite.

Chicharrón de Pescado Contisuyo

14,00€

Crispy fried fish strips, golden yuca, zesty salsa criolla, and a smooth cream sauce. A coastal Peruvian classic.

Sánguche de Chancho Hatun

12,00€

Crispy sandwich with oven-roasted pork crackling, served with pickled onion and criolla dressing.

DESSERTS Miski Ratun

Alfajores Qori

4,90 €

Soft, delicate cookies filled with creamy dulce de leche and dusted with powdered sugar. Traditional and tender.

Coulant de Cacao Munay

6,00€

Warm chocolate cake with molten chocolate inside, served with ice cream and a mint leaf. Rich, warm, and refreshing at the same time.

^{*} Some of our dishes may contain allergens that are required to be declared. Please consult with our staff before placing your order





























^{*}All our prices include the applicable VAT