

EN



At Pachamama Wines & Bar, each dish is a dialogue with the earth. Our menu is a sensory journey that weaves together Peruvian legacy and Mediterranean rhythm—a fusion of flavors that honors the origin of every ingredient and tells a story with each bite.

Behind every flavor lies the family tradition of our chef Santiago, inspired by the teachings of his mother: to cook with affection, respect, and memory. Here, authenticity is not a trend—it is a heritage we serve in every plate.

We invite you to sit at our table, where cuisine has deep roots and every meal is a tribute to the land, to the hands that cultivate it, and to the flavors that bring us together.

Santiago Zanelli Uchuya

Chef



**PACHAMAMA
WINES & BAR**



Pachamama Wines & Bar

Tasting Menu

"Sumaq Mikuy — To eat is to honor the earth."

APERITIVE

Qallariq Mikuy

- Croquettes Wasi**    **1,80 €**
Homemade croquettes, creamy inside and golden outside. Flavor and texture in every bite. Choose chicken or ham. (Price per unit).
- Andean Corn Allpa**  **3,00 €**
Corn kernels slowly toasted and seasoned with pink salt. They crunch like footsteps in the mountains.
- Olives Miski**  **3,50 €**
Green olives from the land, seasoned, flavorful and tender.
- Bread with Tomato**  **3,50 €**
Crispy bread strips with tomato and extra virgin olive oil, ideal to accompany any dish.
- Pimientos de Padrón Uchu** **6,50 €**
Fried Green Peppers over high heat to preserve their crunchy texture, with a touch of Maldon salt that gently bursts in each bite.
- Papa Rellena Llampu**    **9,50 €**
Three Andean croquettes filled with meat. Golden on the outside and savory on the inside.

SACRED BOARDS

Wasichay Hatun

Cheese Board Qori

16,00 €

Selection of six artisanal cheeses, served with quince paste and nuts. A journey of aromas and textures to be discovered slowly.



Charcuterie Qhapaq

16,00 €

Iberian ham, cured pork loin, chorizo and salami, served with thin slices of bread. Every cut celebrates the Iberian tradition.



COLD DISHES

Chiri Mikhuna

Causa de Pollo Qoya

13,00 €

Cold yellow potato dough with a soft, spiced texture and citrus notes, filled with shredded chicken, yellow chili, avocado and quail egg. The queen of the "Causas".



Ceviche Qocha

16,00 €

Diced white fish marinated in lime juice, red onion and limo chili. Accompanied by plantain chips and crunchy corn. Fresh, vibrant, with the aroma of the sea.



HOT DISHES

Q'uña Mikhuna

Fried Yuquitas Ch'aki

8,50 €

Crispy fried yucca sticks, crunchy on the outside and tender on the inside. Served with two traditional sauces.



Chicken Strips with Potatoes Nina

12,50 €

Breaded chicken breast strips with a crunchy coating, served with rustic potatoes and smoked paprika cream.



Oven-Roasted Pork Pachamama

16,00 €

Oven-roasted pork pieces with golden sweet potato and toasted corn, accompanied by criolla sauce. Savory to the last bite.



Crispy Fish Strips Contisuyo

16,00 €

Tender strips of breaded and crispy fish, served with golden yucca, vibrant criolla sauce, and a smooth cream that harmonizes every bite.



Additional sauces (per unit).

0,50 €



DESSERTS

Miski Ratun

Alfajores Qori

4,90 €

Two soft and delicate cookies that embrace a heart of creamy dulce de leche. Topped with a veil of powdered sugar.



Coulant de Cacao Munay

6,00 €

Homemade cocoa sponge cake, with warm chocolate inside, served with ice cream and a mint leaf that refreshes the spirit.



**All our prices include the corresponding VAT.*