

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*

**Wasi Croquettes**    **1,90 €**  
Homemade ham croquettes, creamy inside and golden outside. Flavor and texture in every bite. (Price per unit).

**Allpa Andean Corn**  **3,00 €**  
Corn kernels slowly toasted and seasoned with pink salt. They crunch like footsteps in the mountains.

**Miski Olives**  **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.

**Sach'a Patacones** **9,50€**  
Pressed and fried green plantain tostones, crispy on the outside and tender on the inside. Served with pico de gallo. A classic of Amazonian cuisine.

**Uchu Shrimp Torpedo**     **11,00 €**  
Four crispy panko-coated shrimp, served with our sweet and sour sauce with a spicy kick. An explosive bite that combines texture and Oriental flavor.

## SACRED BOARDS

### *Wasichay Hatun*

#### **Qori Cheese Board**

17,00 €

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



#### **Qhapaq Iberian Paleta Board**

19,00 €

Selection of the finest cuts of Iberian paleta (cured pork shoulder). Served with thin slices of crispy bread to create the perfect bite.



## COLD DISHES

### *Chiri Mikhuna*

#### **Qoya Causa de Pollo**

14,00 €

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



#### **Qocha Ceviche**

17,00 €

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



#### **Beef Carpaccio**

15,00 €

Extra-thin slices of beef, seasoned with capers, shaved cheese, arugula, and a drizzle of extra virgin olive oil. Freshness, elegance, and smoothness in every bite.



## HOT DISHES

### *Q'uñi Mikhuna*

#### **Ch'aki Fried Yuquitas**

**9,50 €**

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



#### **Pachamama Oven-Roasted Pork**

**16,00 €**

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



#### **Contisuyo Crispy Fish Strips**

**17,00 €**

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



#### **Nina Entrecote**

**20,00 €**

Juicy 220gr grilled beef cut, served with grilled vegetables, homemade chimichurri, and a pinch of pink salt. Tender texture and intense flavor.



#### **Seafood Paella (mín. 2 people. – Price per peson.) 18,00 €**

Creamy rice with seafood and prawns, cooked with fish broth, saffron, and olive oil. A Mediterranean classic. Minimum 2 people.



## DESSERTS

### *Miski Ratun*

#### **Qori Alfajores**

4,90 €

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



#### **Passion Fruit and Mango Ice Cream**

6,00 €

Two scoops of artisanal ice cream: passion fruit (sweet and sour, vibrant) and sweet mango (creamy and tropical). A grand finale that awakens the senses..



#### **Munay Coulant of Cacao**

6,50 €

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.*