

Wayra



SOL y
LUNA

VALLE SAGRADO
- PERÚ -

WELCOME TO WAYRA

Housed within Sol y Luna's Wayra ranch and open to the public, our relaxed day into evening eatery was built for three simple purposes: to eat, to drink and to love.

Fantastical murals and sculptures by Federico, our artist often in residence, finish these high, vaulted spaces made homey with local terracotta tiles and stonework, hand-painted artisanal woodcarvings by Peruvian master Jaime Lievana and commanding wood burning fireplaces in both the Dining Room and Lounge.

Opening hours

Lunch — 12 pm - 3 pm

The Sacred Valley Lunch service (requires a reservation 24 hours in advance).

Dinner — 6 pm - 10 pm

Regular Dinner service (reservations only required for groups of 8 people or more).

Capacity

Terrace capacity — 52 places

Dining room capacity — 60 places

Wine cellar capacity — 14 places

Menu

Like its namesake, the Quechua word meaning 'wind,' Wayra offers seasonal dishes that cannot quite be contained by a single cooking style. At lunch and dinner, Chef Nacho's dishes honor the Andean ingredients grown by local farmers whom we know personally and highlight the rich, varied flavours of the Sacred Valley by cooking with traditional wood burning ovens.

GASTRONOMY'S ACTIVITIES AT WAYRA

Arranged upon request



Taste of Peru

We kick off this culinary demonstration with the secret to making authentic pisco sours. Take your turn with the carving knife or simply continue sipping as the instruction moves on to indigenous appetizers like ceviche, duo de ocopas and quinoa soup, followed by a classic Andean lomo saltado.



Wine cellar

Peruvian haute cuisine meets Old and New World wines in our singular wine cellar. Spanish red walls surround the antique dining table for up to fourteen, set with hand-embroidered linens, custom china, formal silverware and an array of roses from our gardens.



Pizza Night

We turn our hand-painted, wood-burning ovens on the outdoor terrace over to our guests, who don chef hats and aprons, to knead the dough and prepare pizzas under the guidance of our chef. The plentiful selection of fresh toppings, carnivore and vegetarian alike, ensure each pizza is an utterly customized glutton's delight.



Pachamanca

Surrounded by the glorious Andes Mountains and Sol y Luna's thriving gardens, we recreate this quintessentially Andean banquet, at lunch or dinner, for up to 8 people. Like our Incan ancestors, we return our food -- lamb, alpaca, pork, chicken and guinea pig along with sweet potatoes, potatoes, green beans, plantains, stuffed peppers, tamales and choclo white corn of the Sacred Valley -- to Mother Earth's belly before we eat it as sign of respect.



Cooking Class

A fully interactive session held in the Wayra kitchen, this is a hands-on opportunity to work side by side with our Sol y Luna chef to prepare and present a three-course meal of traditional Andean dishes, culminating in dining on the fruits of your labor at our intimate chef's table.



SACRED VALLEY LUNCH

Convivial lunch in the fresh Andean air, accompanied by Peruvian Paso horse riding demonstrations and Marinera dancers.

Marinera dancers do not perform after 2.30pm, or during the rainy season (November to March).

WAYRA LOUNGE

An artful gathering place for pisco sours.



Traveller Made®

Fundo Huincho Lote A5
08661 Urubamba
(Cusco - Perú)

T (51_84)60_8930
info@hotelsolyluna.com / reservas2@hotelsolyluna.com
www.hotelsolyluna.com