# Killa Wasi



VALLE SAGRADO - PERÚ -

## WELCOME TO KILLA WASI

Contemporary interpretations of Sacred Valley's rustic culinary traditions and refined Cusqueña cuisine incorporate the produce of our organic farming neighbors as well as the chef's discoveries in the Peruvian jungles and along the Amazon.

Within the gently rounded, rose hued walls of our 'House of the Moon,' along with serving a buffet breakfast and relaxed vegan lunch, we offer an exceptionally refined evening experience. Guests dine formally and in luxurious comfort around a traditional Peruvian hearth.

# Opening hours

Breakfast — 5am - 10am Lunch — 12 pm - 3 pm Dinner — 6 pm - 10 pm

### Capacity

Salon capacity — 70 places Terrace capacity — 52 places

#### Menu

Sophisticated dishes express the rich agrarian history of the Sacred Valley of the Incas and the creativity of contemtorary Peruvian cuisine. Harvest driven, seasonal recipes feature Andean trout, and grass fed beef as well as the less expected, like alpaca (tastes like lamb, we promise) and our signature crispy guinea pig with Maras salt potatoes and uchucuta salsa, a very local delicacy that our guests find surprisingly delicious.



### KILLA WASI TERRACE

To take advantage of Sacred Valley's spectacular natural gifts, recently we extended the dining experience at Sol y Luna to an outdoor terrace located just beside the Killa Wasi dining room. Surrounded by our verdant gardens and overlooking the swimming pool, this relaxed, intimate terrace is for those who like to start their day with fresh air along with their fresh fruit juice, as well as omelets made to order, Peruvian specialties and European pastries. A casual lunch menu is also served in this private enclave finished with contemporary yet utterly comfortable seating by Italy's Unopiù.

# KILLA WASI BAR

Ascend the spiral staircase for pisco sours at sundown or a spirited nightcap among our musician 'friends,' created by the talented hands of Peruvian artisans.









Traveller Made®