



KILLAWASI RESTAURANT “HOUSE OF THE MOON”

This menu is the latest offering from our kitchen, where we collect the tastes and spirit of the Sacred Valley’s simple, rustic cuisine and give them a contemporary interpretation.

The Sacred Valley, at 2800 m. (9186 ft.) above sea level, is a land of dramatic contrasts whose strong sun inspires fresh, summery food and drink; at night, however, the chilly mountain air suggests other options. This unique climate has compelled us to develop a light menu of tasty, easily digestible food.

Updated seasonally, our menu is based on local produce, much of which is grown organically in our own orchard and gardens. Additionally, we draw on the products of nearby regions, both those whose similar tastes complement and enrich our own, and those like the jungle, which, despite its proximity, is home to a cuisine that is far from Cusqueña.

Sol & Luna has assumed a real responsibility, both social and environmental, within the Sacred Valley. Therefore, we are dedicated to promoting the development of organic farming in the area, improving its quality so that it may grow beyond local markets.

The Killawasi kitchen seeks to revalue the Sacred Valley’s agriculture, recreating its traditions and expanding its potential. All this is made possible by the hard work of our kitchen Staff. Who, along with their indispensable team, value immensely the quality of the organic goods we use.

Killawasi

ENTRADAS / APPETIZERS

Trucha, leche ahumada de zapallo loche y molle

Trout, smoked loche squash milk and molle berries

S/. 105.00

Vegetales del día, tubérculos, sopa de queso, hojas aliñadas

Seasonal vegetables, root vegetables, cheese soup, dressed leaves

S/. 105.00

Tortellini de alpaca, caldo ligero, hierbas dulces

Alpaca tortellini, light broth, sweet herbs

S/. 105.00

Terrina de pato con chutney de frutos rojos, poro crocante y tierra de pan viejo
con quinua

*Duck terrine with red fruit chutney, crispy leeks, and quinoa-crusted
breadcrumbs*

S/. 105.00

Dumplings de queso fresco y huacatay, quinua tostada, consomé de tomate

Cream cheese and huacatay dumplings, toasted quinoa, tomato consommé

S/. 105.00

Killawasi

Langostinos en su jugo con vegetales al guiso de palillo, leche de coco y
tostadas de pan de higo

*Prawns in their own Jus with Vegetables in Palillo Stew, Coconut Milk, and Fig
Bread Toasts*

S/. 105.00

Estofado de tarwi, calamar y mantequilla de castañas

Tarwi stew, squid, chestnut butter

S/. 105.00

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FONDOS / MAIN COURSES

Risotto de coliflor caramelizada, durazno a la plancha, verdolaga

Caramelised cauliflower risotto, grilled peach, purslane

S/. 120.00

Milhojas de raíces, pesto de berros con miel, quesillo de tomate, tocino y hojas
al balsámico

*Root vegetable mille-feuille with watercress and honey pesto, tomato curd,
bacon, and balsamic-dressed greens*

S/. 120.00

Pollo de granja, zucchini, jugo de pollo al estragón

Free-range chicken, courgette, tarragon chicken jus

S/. 130.00

Congrio en mantequilla de hierbas, poro confitado, texturas de yacón, arroz
frito con coco salvaje y gel de sachá tomate

*Herb butter poached conger eel with confit leek, yacón, wild coconut rice, and
sacha tomato reduction*

S/. 135.00

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Panceta glaseada, cocida durante 42 horas, con shiitake glaseado y pastel de
choclo afrutado

*Glazed pork belly, slow-cooked for 42 hours, with shiitake glaze and fruity corn
cake*

S/. 135.00

Pato rostizado, betarragas cremosas y crudas, jugo de pato

Roast duck, creamed raw beetroots, duck jus

S/. 135.00

Cuy confitado y planchado, manzanas asadas con vainilla, arroz salvaje,
mashua

Confit grilled guinea pig, roasted apples with vanilla, wild rice, mashua

S/. 135.00

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POSTRES / DESSERTS

Soufflé helado de lúcuma, frutos rojos, romero
Lucuma ice cream soufflé, red berries, rosemary

S/. 75.00

Chocolate de origen diferentes texturas, sorbete de chocolate y limón
Origen chocolate with varied textures, chocolate and lemon sorbet

S/. 75.00

Flan de castañas, praliné de castaña, helado de caramelo
Chestnut flan, chestnut praline, caramel ice cream

S/. 75.00

Platanito asado con ron y especias, biscocho de chocolate blanco, helado de
maní
Roasted plantain with rum and spices, white chocolate cake, peanut ice cream

S/. 75.00

Fresas del valle con leche asada, merengue y acedera
Strawberries from the valley with milk custard, meringue, and sorrel

S/. 75.00

Killawasi

Fruta de estación
Seasonal fruit platter

S/. 65.00

Helados hechos en casa (chocolate, vainilla, caramelo y café)
Homemade ice cream (chocolate, vanilla, caramel and coffee)

S/. 65.00