EL ALBERGUE
OLLANTAYTAMBO
by Wendy Weeks

The Restaurant at Ollantaytambo Station first opened its doors in 1925. Our menu is inspired by traditional Andean ingredients, prepared using fresh produce from our own garden and preserving artisanal processes.

12:00M - 9:00PM | reservas@elalbergue.com | (+51) 954 151 823

ORGANIC FARM | PACHAMANCA LUNCH | BOX LUNCH | PICNIC & CATERING

STARTERS

TIRADITO DE TRUCHA Y FRUTA PASIÓN
Slices of trout with passion fruit S/ 45

CARPACCIO DE ALPACA
Thin slices of alpaca loin with chincho chimichurri, house dressing and cured cheese S/ 43

ANTICUCHO DE POLLO Y/O VERDURAS
Served with our traditional chutney and uchucuta* S/ 34

HUMMUS DE GARBANZO Y VERDURAS
A blend of chickpeas and roasted vegetables. Served with vegetable sticks and local bread S/ 29

CHICHARRÓN DE POLLO
Chicken served with corn, golden potatoes, onion & mint salad and uchucuta* S/ 35

ANTICUCHO DE ALPACA U HONGOS OSTRA
Tender alpaca cuts served with rocoto sauce and golden potatoes S/ 43

CEVICHE DE TRUCHA
Classic Andean trout ceviche, served with avocado, sweet potato and corn S/ 51

ALITAS ORIENTALES O BBQ
Marinated wings your way:
BBQ sauce or asian style S/ 29

TIRADITO DE VERDURAS
Mix of seasonal vegetables in tumbo sauce S/ 41

BOWL DE VERDURAS ACEVICHADAS
Mix of vegetables, avocado and Andean legumes S/ 43

SALADS

MEDIA S/ 28 ***COMPLETA*** S/ 34

DE LA HUERTA
A variety of lettuces, leaves and edible flowers from our organic garden, dressed with homemade vinagrette

ROCOTO HUANCAÍNA
Organic garden lettuces, leaves and flowers, yellow potato, free-range eggs and olives; dressed with a creamy huancaína sauce made with rocoto

CARNAVAL
Lettuces, beetroot, peeled orange segments, fresh cheese and pecan praline; dressed with a seasonal vinagrette

VERDES CON QUINUA
Quinoa, organic lettuces, leaves and edible flowers, fresh vegetables and tomato

Vegan **Vegetarian**

***uchucuta: sauce made with garden tomatoes roasted corn, huacatay, and rocoto**

We use 100% cage-free eggs / Taxes are included

Reserve 24h prior



PACHAMANCA

Join us for a Pachamanca lunch served here on the Albergue Farm. Don't miss this once in a lifetime culinary experience, which includes a visit to the distillery and coffee roastery.

▼ PARA COMPARTIR ▼

TABLA MIXTA S/ 49

Selection of cured meats, grilled vegetables, regional cheeses, hummus, olives, homemade ricotta, served with house bread

TABLA DE VERDURAS Y QUESOS S/ 39

Grilled vegetables, regional cheeses, hummus, homemade ricotta, olives, served with house bread

Pasta, Rice or Gnocchi

Select the base (pasta, brown rice or homemade gnocchi), and choose the sauce you like best.

HALF S/ 41 ***PORTION***

FULL S/ 49 ***PORTION***

SETAS Y ROCOTO

Local mushrooms, garden rocoto, vegetables and herbs sautéed in cream with a vegetable stock base

PUTTANESCA DEL JARDÍN CON CHORIZO

Slightly spicy pomodoro sauce, Molinari artisan chorizo, olives, garden vegetables and fresh basil

HORTALIZAS A LA PARRILLA

Grilled vegetables and aromatic herbs from our garden with olive oil

PESTO ANDINO

Prepared the classic way, using fresh garden basil, cured cheese, garlic, pecans and olive oil

EXTRAS:

Grilled chicken S/ 18.00
Pan seared trout S/ 22.00
Grilled alpaca tenderloin S/ 25.00
Avocado slices S/ 10.00

Sopas S/ 29

DEL DÍA
Made from fresh vegetables and produce from our garden

QUINUA Y VERDURAS
A light soup of quinoa and garden vegetables

RICO OLLUQUITO
Andean tuber, carrot, huacatay and mint, topped with a slice of rocoto

Today's Special

ESPECIAL DEL DÍA

Our farm special highlights the freshest seasonal ingredients sourced from our organic farm and those supplied by organic farmers of Ollantaytambo.

We use 100% cage-free eggs / Taxes are included

Main Courses

POLLO CON SALSA DE ZUCCHINI Y SETAS
Grilled chicken breast stuffed with cheese, covered in zucchini and mushroom sauce, served with coloured quinoa S/ 57

TRUCHA A LA PLANCHA
Pan-seared trout, crispy skin, touch of garlic and olive oil, huayro potatoes in butter and huacatay S/ 59

ALPACA BURGER
Alpaca and pork burger with onions, sautéed mushrooms, served with mixed greens – add cheese S/ 45

- **Cheese** s/8.00
- **Bacon** s/10.00

VEGGIE BURGER
Quinoa, legumes, onion, corn flour, carrot and sautéed mushrooms S/ 41

LOCRO DE ZAPALLITOS
Pumpkin purée with fresh broad beans, corn, local cheese and Andean herbs, served with brown rice S/ 42

CHUPE DE VERDURAS
Garden vegetables, quinoa, chunks of cheese, potato and a splash of milk, seasoned in a rocoto and ají panca paste. Topped with a poached free-range egg S/ 45

CAIHUA RELLENA
With chopped mushrooms and vegetables, sealed with cheese, served in red sauce, colored quinoa and herbed potatoes S/ 46

ROCOTO DE GALLINA
Creamy rocoto sauce and chicken served with brown rice, golden native potatoes, olive and an egg on top S/ 56

OLLUQUITO
Sautéed Andean tuber with vegetables, served with brown rice S/ 45

- **Alpaca** s/17.00

CHICHARRON DE LA HUERTA
Organic suckling pig from our farm, served with sarsa criolla, golden native potatoes and corn S/ 59

CUY FIESTA S/ 98
Double-cooked crispy guinea pig, served with native potatoes, house pasta and a trio of Andean flavours: chincho, ají and rocoto

TRIO ANDINO S/ 99
A tasting of our three Andean stars: alpaca, lamb and grilled trout, seasoned with Maras salt to your liking, with a side dish of your choice and sauces

FROM THE GRILL (PICK ONE OF EACH) S/79

PROTEIN	SAUCE	SIDE
1	2	3
• Alpaca • Lamb • Oyster mushrooms S/65	• Chimichurri • Sauco • Black & Pink “molle” pepper	• Huacatay mashed potatoes • Homemade Fettuccine • Farm fresh ratatouille

We use 100% cage-free eggs / Taxes are included

PRODUCTO DE PERÚ **MATACUY** COMPUESTO DE HIERBAS

ELIXIR ANDINO

Matacuy is a fine artisan rum distilled by Destilería Andina and botanized with local herbs, following the traditional recipe of our founder Wendy Weeks

/destileriaandina @destileriaandina

MATACUY SOUR	S/ 30
PUKACHI	S/ 26
SAQRA	S/ 28
QUILLABANDIDA PUNCH	S/ 28
CHINCHERAZO	S/ 26
WARI	S/ 28
NEGRONI	S/ 32
BOTANIZADO TONIC	S/ 32
MATACUY TONNIC	S/ 32
ESPRESSO MARTINI	S/ 30
SALQA BOULEVARDIER	S/ 40



LOCAL CRAFT BEER

Pint 470ml	S/ 25
Half 235 ml	S/ 18
4 beer sampler	S/ 30
Pint with souvenir glass	S/ 30
Pilsen / Cusqueña bottle 310ml	S/ 12

mayu

Specialty coffee, made with beans selected and roasted in our own roastery.

/cafemayucafe @cafe.mayu

	SIMPLE	DOUBLE
ESPRESSO	S/7	S/11
AMERICANO	S/10	S/14
CORTADO	S/9	S/13
CAPPUCCINO	S/12	S/16
CAFÉ LATTE	S/12	S/16
MOCHA	S/14	S/18
CHOCOLATE	S/14	S/18
LATTE HELADO		S/18
AMERICANO HELADO		S/16
IRISH COFFEE		S/20
CARAJILLO		S/18

INFUSIONS

FRESH INFUSIONS chamomile, anise, lemon verbena, muña, ginger, coca	S/ 7
HOUSE BLEND	S/ 10
HOT TODDY fresh ginger chunks, lime juice, local honey, and black tea *add half shot of Salqa S/ 9	S/ 12
SEASONAL FRESH FRUIT JUICE	S/ 15

	NATURAL	GAS	FROZEN
ICED TEA CHICHA MORADA LIMONADA NI CHICHA NI LIMONADA	9	11	16

We use 100% cage-free eggs / Taxes are included