

EL BALCÓN

INFORMATION AND RESERVATIONS

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Tambo de Montero 222 - Cusco

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SOUPS

SOUP OF THE DAY   based on seasonal vegetables	S/ 13
CHICKEN SOUP light broth with pieces of chicken, celery, carrot and oregano from our garden	S/ 17
QUINOA SOUP   a light soup of quinoa and vegetables from our garden	S/ 15

SANDWICHES

CHICKEN SANDWICH grilled chicken breast, lettuce, avocado and seasonal chutney accompanied by a mix of lettuce and crispy potatoes	S/ 17
VEGETARIAN SANDWICH  grilled vegetables from our garden accompanied by a mix of lettuce and crispy potatoes	S/ 13
ALPACA HAMBURGER 200 grams of alpaca and lamb, grilled, with onion, tomato, and mixed lettuce, topped with a mushroom-cheese sauce	S/ 24

Special from the garden

Our special is made with the freshest and natural products of our garden and organic producers of Ollantaytambo.

STARTERS

ALPACA STEAK CARPACCIO thin slices of alpaca marinated with confit tomatoes, olive oil and aromatic herbs	S/ 24
TIRADITO OF TROUT thin slices of trout fish in a sauce of yellow chili pepper, lime and chicha de jora	S/ 24
ADOBO CHICKEN ANTICUCHO pieces of marinated chicken with seasonal vegetables accompanied by native potato chips and pickled rocoto sauce	S/ 17
GARDEN SALAD  mixed lettuce, seasonal vegetables, and edible flowers from our organic garden, seasoned with our house vinaigrette	S/ 13
CASADITO assorted, pickled vegetables with fresh cheese, corn and cochayuyo marinated in chicha de jora served on mixed lettuce	S/ 13



Vegetarian
Vegan

PASTAS	
PUTANESCA FROM THE GARDEN slightly spicy red sauce, artisanal chorizo, olives and vegetables from the garden	S/ 28
HOUSE PESTO  prepared in the classic style using fresh herbs from our kitchen garden, aged cheese, garlic, seasonal nuts and extra virgin olive oil	S/ 22
POMODORO  slow-cooked sauce with organic tomatoes, garlic and onion, flavored with fine herbs	S/ 20
GRILLED VEGETABLES  organic vegetables grilled in olive oil and aromatic herbs from our garden	S/ 24
MUSHROOM STIR FRY  two types of mushroom, chilli pepper, grilled vegetables, deglazed with a milk and parsley cream	S/ 28
GNOCCHI IN MUSHROOM SAUCE  native potatoes pressed with aromatic herbs in a sauce of two types of mushrooms	S/ 25
VEGETABLE LASAGNA  seasonal vegetables in quinoa and cheese with our El Balcón sauce, layered with thin sheets of homemade pasta	S/ 24

DESSERTS	
Brownie with walnut cream with seasonal ice cream	S/ 20
Cheesecake: plum, aguaymanto or elder berry	S/ 13
Dessert of the day	S/ 15

MEATS	
GRILLED TROUT trout filet marinated in chicha de jora, accompanied by native potatoes seasoned with fine herbs and vegetables	S/ 32
LAMB STEAK medallions of lamb in Andean chimichurri, served with quinoa and native potatoes	S/ 38
ALPACA STEAK alpaca steak with a sauce of molle pepper, black pepper and paprika, accompanied by sauteed morayas	S/ 35
GRILLED MARINATED CHICKEN chicken marinated in Andean herbs and chicha de jora accompanied by potatoes sauteed in fine herbs	S/ 24
ALPACA AND VEGETABLE STEW slow cooked alpaca with tomatoes and organic vegetables from the Valley of Ollantaytambo accompanied by native potatoes.	S/ 27

HOMEMADE ICE CREAM	
- ICE CREAM TRIO + BROWNIE	S/ 30
- CHOCOLATE	S/ 15
- VANILLA	S/ 13
- COFFEE	S/ 15