



Killa Wasi



VALLE SAGRADO
- PERÚ -

**RESTAURANT KILLA WASI
"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 Killa Wasi 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 chef "Nacho". Who, along with their indispensable team, value immensely the quality of the organic goods we use.



Traveller Made®

Killa Wasi

ENTRADAS / ENTREES

Ceviche clásico de trucha /

Classic ceviche - fish of the day.

Trucha curada de Pumahuanca, cítricos del huerto y yuyucha /

Trout cured with wild anise lemon vinaigrette , citrus and yuyucha seaweed.

Roast beef de alpaca con betarragas rostizadas, setas,
verdes de campo y vinagreta de ciruela /

*Alpaca roast beef served with baked beets, mushrooms, mixed greens
and plum vinaigrette.*

Piernitas de cuy confitadas, con papas a la sal de maras y uchucuta /

Crunchy guinea pig legs with Maras salt potatoes and uchucuta sauce.

Chonta con aceite de castaña y faríña, cecina crujiente,
dados de palta y crema de cocona /

*Fresh palm hearts with chestnuts and faríña, crispy jerk cecina, avocado cubes,
cocona sauce.*

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Plátano maduro acevichado, grillado con jugo de limón,
choclo tostado y curado de alpaca /

Grilled banana ceviche served with local beans and alpaca ham.

Consomé de hongos con raviolines de gallina /

Wild mushroom consommé with chicken ravioli.

Chupe de quinua negra con queso mantecoso y muña /

Black quinoa chupe, with cream cheese and muña mint.

Veloute de calabaza de Urubamba, habas al mortero y hierba buena /

Local pumpkin velouté, ground fava beans and hierba buena.

Ensalada de papas nuevas con hongos crujientes,
alcachofas marinadas y vinagreta de tomates silvestres /

*New harvest potato salad with crunchy mushrooms,
marinated artichokes and wild tomato vinaigrette.*

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Falafel de quinua negra, ollucos confitados en ají panka,
humus de tarwi, germinado de culantro y chalaca de rocoto /

*Quinoa falafel with confit of ollucos with panca-chilli vinaigrete,
humus, coriander sprouts and chili.*

Rocoto cusqueño relleno de vegetales del huerto,
salsa de ají amarillo /

Local stuffed chili pepper with vegetables, yellow uchucuta sauce.

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FONDOS / MAIN COURSE

Langostino meuniere a la plancha con mantequilla al limón
y huacatay, envuelto en un cremoso tallarín casero /

*Grilled jumbo shrimp with lemon and huacatay butter wrapped
with a homemade spaghetti.*

Trucha y arroz tipo concolón, filetes salteados, arroz en caldo
de ají amarillo, caiguas silvestres y cochayuyo /

*Sauteed local trout with rice, yellow chili sauce, concolon,
wild baby caihuas and seaweed.*

Paiche chuncho cocido al palillo, kiwicha al wok, cecina, plátano. maduro /

*Steamed paiche fish with curcuma sautéed kiwicha grain ,
cecina and plantains.*

Adobo marinero, “escolar”, pescado de río, calamares y conchas
en salsa de adobo, camotes y cebollas de rabo /

*Marinated river fish “escolar” with scallops and squid accompanied
by sweet potatoes and spring onions.*

Pechuga de pato a la parrilla, salsa de cacao, papas secas y maní /

Grilled duck breast, cocoa sauce and dried potato stew.

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Pechuga de pollo guisada en sus jugos con papas y brócoli /

Chicken breast casserole with potatoes and broccoli.

Lomito de cordero en las rocas con jugos de chicha,
servido con papas cubiertas de arcilla y espinaca /

*Local lamb loin, accompanied by corn chicha sauce,
served with new potatoes with clay and baby spinach.*

Medallones de lomo con trigo al airampo y acelgas salteadas /

Grilled beef medallion served with airampo pink wheat and sautéed chard.

Adobo de cerdo hojaldrado /

Puff pastry filled with marinated pork cooked with local corn and onions.

Lasaña de zapallo local con quesillo de la granja Yucay y jugo de morillas /

Local pumpkin lasagna with Yucay farm cheese and dried morel mushroom sauce.

Arroz con setas silvestres /

Rice stewed with local wild mushrooms.

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POSTRES / DESSERTS

Fruta de estación /

Seasonal fruit platter.

Panna cotta con tomate de árbol pochado y tierra de cacao /

Panna cotta with poached tree tomato and cocoa crumble.

Trufa de chocolate, coulis de sachatomate y helado de muña /

Chocolate truffles, coulis of tree tomatoes and ice cream of aromatic herbs.

Espuma de yogurt de granja, compota de fresas,
albahaca y pimienta, sorbete de fresas y merengue de cítricos con sal /

*Yogurt foam, strawberry compote with basil and pepper,
granite of strawberry and citrus meringue.*

Plátano al ron, helado de café, bizcochuelo de plátano
con pecanas, crocante de café /

Banana flambé, coffee ice cream, banana and pecan cake and crunchy coffee beans.

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Volcán de chocolate relleno de maracuyá, helado de caramelo /

Chocolate filled with passion fruit and caramel ice cream.

Canelón de kiwicha relleno de aguaymanto, flan de chocolate
de leche, salsa de ciruelos /

*Kiwicha cannelloni filled with aguaymanto, served with chocolate flan and
plum coulis.*

Beso de Lúcuma /

Butterscotch brownie topped with chocolate.



SOLY
LUNA
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