

M E N U

A contemporary twist on Peruvian cuisine

COCKTAILS & WINES

COCKTAIL BAR

We have a passion for great pisco, Peru's most famous spirit. And we have chosen a fantastic premium pisco from the farms of Porton in Ica, Peru for you to enjoy. Try our classic pisco sour and other delicious pisco cocktails!

Classic Cocktails S/22

Pisco Sour Clásico
Passion Fruit Sour
Chicha Morada Sour
Pineapple, Passion Fruit and Ginger Sour
Chilcano (pisco, ginger ale, lime)

Morena Signature Cocktails S/25

Pisco Punch (pisco, pineapple juice, lime, fresh fruit)
Cuscotini (gin, pisco, lime juice, mint, cucumber)
Mojito del Día (white rum, lime, seasonal fruit, mint)
Mango Limo Margarita (tequila, triple sec, lime, mango juice, ají limo)
Jungle Punch (tequila, white rum, gin, pisco, aguaymanto, tumbo, pineapple, lemon)

** Ask your waiter for our daily special*

WINES

RED

	GLASS	BOTTLE
Cabernet Sauvignon – Tabernero (Peru)	S/20	S/70
Cabernet Sauvignon – Cousiño Macul (Chile)	S/27	S/102
Shiraz (Syrah) – Intipalka (Peru)	S/25	S/90
Malbec – Escorihuela Gascon (Argentina)	S/-	S/110

WHITE

Blanco de Blancos – Tabernero (Peru) (A blend of Chardonnay, Chenin Blanc, and Sauvignon Blanc)	S/20	S/70
Sauvignon Blanc – Intipalka (Peru)	S/25	S/90
Sauvignon Blanc – Finca las Moras (Argentina)	S/26	S/95
Sweet Wine - Albilla de Ica (Peru) (An aromatic blend that's a little bit bubbly due to natural fermentation)	S/-	S/95

** Please alert our staff if you have any dietary/allergy concerns.*



DRINKS

BEERS

- Cusqueña Blonde **S/12**
- Cusqueña Dark **S/12**
- Cusqueña Wheat **S/12**
- Cusqueña Red Lager **S/12**
- Local Craft Beer **S/18**

SOFT DRINKS

- Coca Cola
- Sprite
- Inca Cola
- Fanta
- Water (Still/Sparkling)

All Soft Drinks S/7

FRESH JUICES

- Passion Fruit
- Mango
- Orange
- Pineapple

All Fresh Juices S/13

SUPER FOOD SMOOTHIES

- Mango, Pineapple & Coconut
- Banana, Passion Fruit & Mango Yoghurt
- Strawberry, Passion Fruit & Lime

** Add your choice of Chia Seeds or Quinoa to your smoothies*

All Smoothies S/16

MILKSHAKES

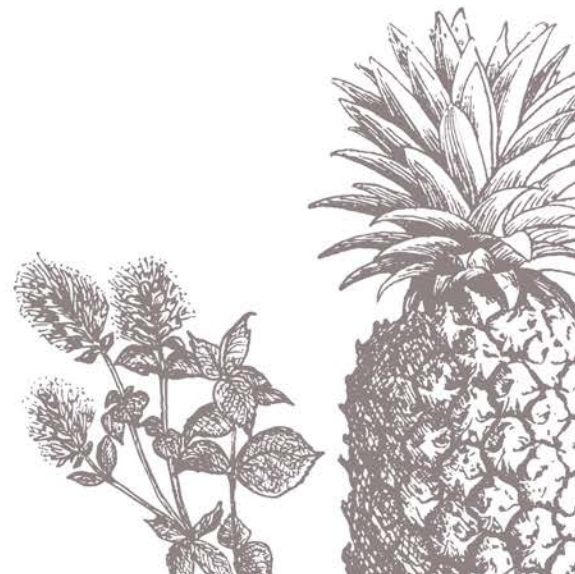
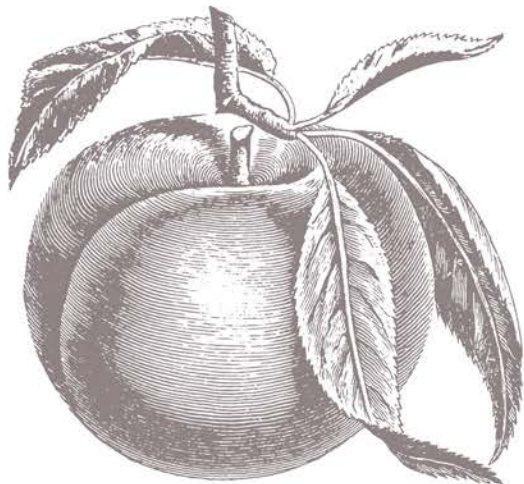
- Chocolate
- Mango
- Oreo
- Strawberry
- Vanilla

All Milkshakes S/17

COLD DRINKS

- Chicha Morada
- Lemongrass Lemonade
- Frozen Lemonade
- Peach & Mint Ice Tea
- Tropical (passion fruit & mandarin topped with pineapple foam)

All Cold Drinks S/13





APPETIZERS

CAUSAS

Causa Limeña S/24

Whipped Peruvian yellow potatoes layered with shredded chicken breast and avocado. Topped with mayonnaise, olives, eggs, and capsicum.

Causa Criolla S/30

Whipped Peruvian yellow potatoes layered with ceviche, fried calamari, and a shot of leche de tigre.

Causa Vegetariana S/30

Whipped Peruvian yellow potatoes layered with avocado, beetroot, quinoa, chia seeds, and olive mayonnaise.

ANTICUCHOS

From the streets of Lima to the tropical flavors of the Amazon, if you love skewers then you'll love our Peruvian anticuchos inspired by the different regions of Peru!

Chicken (2 skewers) S/25

Chicken marinated in wild lemon grass, garlic, ginger and lime. Served with jungle chilli chutney and toasted sacha inchi nuts.

Andino (2 skewers) S/25

Succulent pieces of pork belly served with Andean corn and native potatoes. Topped with traditional Andean chilli herb and peanut sauce (uchucuta).

Beef (2 skewers) S/25

Beef heart marinated in a traditional anticucho sauce with Andean corn and native potatoes. Served with salsa criolla and mild yellow chilli sauce.

TASTING PLATE S/68

Try all 3 anticuchos!
2 skewers of each flavour.

CEVICHE

Ceviche a lo Macho S/42

Our classic ceviche made with fresh market fish, leche de tigre (lime marinade), chilli, onion, sweet potato, Andean corn, and topped with fried calamari.



SOUPS

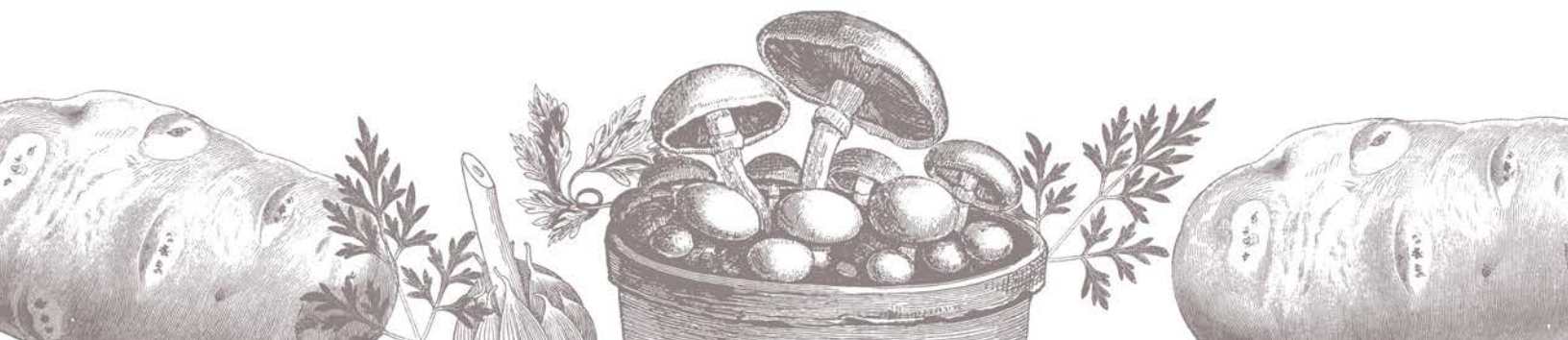
** All soups served with Andean bread*

Sopa Criolla S/28

Classic Peruvian beef noodle soup with dried Peruvian chilli, oregano, garlic, a touch of milk, and topped with a fried egg.

Chicken Mushroom Wonton S/27

Wild mushroom wontons with Chinese cabbage, chicken, fresh herbs, and egg noodles in a ginger, soy and sesame broth.





MAIN COURSE

Pancetta de Cerdo S/49

Our delicious 12-hour slow-cooked pork belly over braised Andean pumpkin, corn (choclo) and cheese in a creamy herb sauce. Served with tacu tacu (pan-fried rice and beans) and topped with fresh herbs and huacatay.

Quinoa Chaufa (VEGETARIAN) S/38

Peruvian-style Chinese stir fry of quinoa and organic vegetables wok-tossed in soy, ginger, and sesame. Finished with an omelet, tempura vegetables, and chilli sauce.

Sacred Valley Salad (VEGETARIAN, GF) S/35

A fresh mix of organic herbs and lettuces with quinoa-encrusted avocado, grilled local cheese, cherry tomatoes, and olives. Dressed in a chimichurri vinaigrette.

Add grilled chicken breast S/10

Aeropuerto S/40

From the smoky wok! Peruvian-style Chinese fried rice (chaufa) and noodles with pieces of chicken breast and pork belly, prawns and Chinese vegetables. Topped with an omelet, crispy chicken, and chilli sauce.

Andean Trout S/48

Grilled local trout fillet bathed in an antichuchera sauce. Served with mixed quinoa, native potato, Andean corn (choclo), avocado salsa criolla, and an aji amarillo chimichurri.

Lomo Saltado S/45

Peru's famous stir fry! Beef fillet stir fried with onions, garlic, bell pepper, tomatoes, native potatoes, mild yellow chilli, pisco, and soy sauce. Served over quinoa and huancaína sauce.

Chicken & Wild Mushroom Pappardelle S/40

A creamy pappardelle pasta with wild mushrooms and chicken breast. Seasoned with thyme and finished with goat cheese, fresh herbs and caramelized walnuts.

Ask your server for our vegetarian version. 

Tacu Tacu Criollo S/49

A traditional pan-fried mixture of rice and beans. Served with our signature beef stir fry (lomo saltado), prawns, calamari, scallops, mild yellow chilli and fresh herbs.

Chicken Morena S/46

Pan-roasted chicken breast marinated with rosemary and thyme alongside a fresh mix of sautéed Andean vegetables. Accompanied with a side of pumpkin puree, chicken jus, and chimichurri sauce.

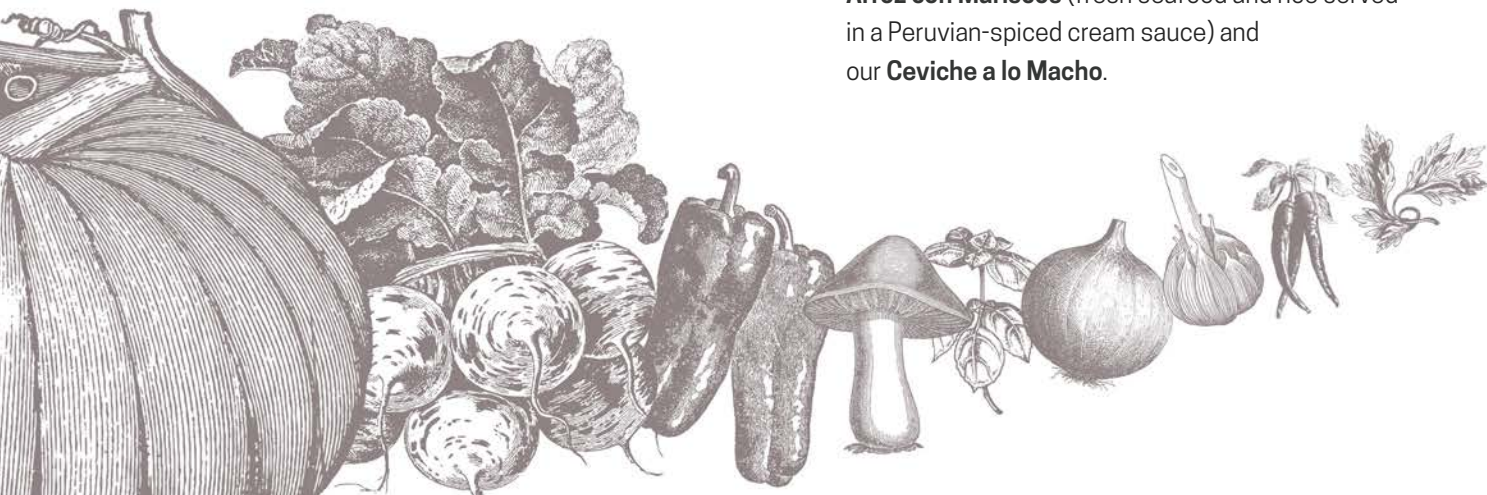
La Bestia Burger S/30

180gm beef patty, bacon, lettuce, cheese, tomato, and onion on a fresh bun. Served with our house chilli sauce and Andean fries.

El Duo S/50

Enjoy the perfect pairing of two classic Peruvian dishes!

Arroz con Mariscos (fresh seafood and rice served in a Peruvian-spiced cream sauce) and our **Ceviche a lo Macho**.





DESSERTS & HOT DRINKS

DESSERTS

Cacao

Artisanal Peruvian chocolate and almond ice cream served with a warm brownie and topped with crushed caramelized peanuts.

Churros

Warm homemade churros filled with dulce de leche (latin-style caramel sauce). Served with an Amazonian chocolate sauce for dipping.

Passion Fruit Tartlet

Peruvian passion fruit and custard tartlet served with a torched meringue and seasonal berries.

Crema Volteada

Peru's version of the classic crème caramel. Served with a fresh cherimoya sauce and seasonal berries.

Affogato

Finish the day with this classic fusion of flavours. Enjoy an espresso made with organic Peruvian coffee, vanilla ice cream and a shot of Kahlua.

All Desserts S/22

COFFEE & MORE

Americano	S/6
Short Black	S/6
Macchiato	S/6
Cappuccino	S/9
Latte	S/9
Hot Chocolate with Marshmallows	S/13

TEAS & INFUSIONS

Pots S/12

Chamomile
Cinnamon & Clove
Coca
Lemongrass & Ginger
Muña (Andean mint)
English Black Tea
Morena Tea (special blend of local spices)
Té Piteado (black tea, lime, pisco) S/15

