KUSY KAY

Peruvian Craft Food

We value Andean products and care for our land. This is expressed in our gastronomy by offering local organic products, always respecting the commitment between the communities and our kitchen.

The Welcome

GRILLED VEGETABLES S/. 34.00
A selection of the most tender vegetables from our garden, grilled and served with creamy guacamole and purple corn and wheat tortillas.

VEGETARIAN WRAP S/. 34.00
Fresh sautéed vegetables from our garden, avocado and anticuchera sauce.

CREAM OF THE DAY S/. 32.00
Fresh seasonal vegetables made into a cream, served with homemade bread.

ANDEAN QUINOA SOUP (Ask For The Veggie Option) S/. 34.00
Delicious quinoa soup with eggplant, zucchini, chicken and Andean herbs.

LA FRESCA SALAD (Ask For The Veggie Option) S/. 34.00
Fresh lettuce from the Sacred Valley with grilled chicken, avocado, tomatoes and pickled vegetables in a passion fruit vinaigrette.

TROUT TIRADITO S/. 44.00
Light slices of marinated raw trout in yellow chili pepper sauce, served with potato chips, cushuro, chili limo and seafood leaf.

CAUSITAS ANDINAS ACEVICHADAS S/. 44.00
Trio of cold mashed potatoes from Chinchero, topped with a trout ceviche.

TROLLY CEVICHE S/. 53.00
Fresh trout from the Langui lagoon with glazed sweet potatoes, chili limo, fresh corn from Urubamba and crunchy squid.

ANTICUCHOS MIXTOS / MIXED PERUVIAN SKEWERS S/. 44.00
Beef tenderloin and chicken anticuchos soaked in our anticuchera sauce, served with fresh corn, Andean potatoes, house ocopa and creole salad.

The Main Event

LOMO SALTADO KUSYKAY S/. 64.00
Our juicy sautéed beef tenderloin with rice, Andean potatoes, avocado, grilled fresh corn and quail egg.

CHICHARRÓN DE CERDO S/. 64.00
Pork belly in passion fruit sauce, served with an Andean potato pie.

TALLARÍN SALTADO (Ask For The Veggie Option) S/. 58.00
Beef tenderloin and chicken with fresh seasonal vegetables, all sautéed in our wok, served with fettuccine in huancaína sauce.

TRUCHA ANDINA S/. 60.00
Grilled trout served with broccoli purée, elderberry sauce and grilled vegetables.

QUINOA CHAUFA (Ask For The Veggie Option) S/. 60.00
Our Peruvian quinoa chaufita with chicken, prawns, plain omelette, peppers and zucchini from the Sacred Valley.

CHAUFA AEROPUERTO S/. 62.00
Our airport chaufa, wrapped in bijao leaves, with rice and spaghetti, served with chicken, omelette, zucchini, bell peppers and fried plantain.

AJÍ DE GALLINA S/. 60.00
Made with grandma's recipe and a delicious almond chili sauce. Chicken served with native potatoes and rice.

ALPACA LOIN WITH PORT WINE S/. 62.00
Tasty grilled alpaca loin in port sauce, served with quinotto and yellow pepper.

LOMO ROSSINI KUSYKAY S/. 74.00
Juicy grilled beef tenderloin with bacon in a tasty wild mushroom sauce, served with fettuccine in huancaína sauce.

TACOS BROASTER (Ask For The Veggie Option) S/. 52.00
Crispy pieces of broaster chicken with gratin cheese and guacamole, served in homemade purple corn, wheat and beetroot tortillas.

AYAVIRI LAMB SHIN (3,907 M A.S.L.) S/. 74.00
Slow-cooked Ayaviri lamb shin with yuca croquettes and mushrooms, served in a wine sauce.

TRÍO MARINO S/. 74.00

Pacific seafood rice
Juicy rice with seafood from the Pacific, corn, peppers and roasted yellow chili.

Classic ceviche
Classic trout ceviche from Lake Langui with sweet potato, onion, lettuce and chili.

Causa Kusykay
Our traditional causa served with avocado and crispy giant squid.

TOMAHAWK (INCLUDES TWO GLASSES OF RED WINE) S/. 280.00
Beef, grilled vegetables, Andean potatoes, béarnaise sauce, chimichurri, caramelized onions in red wine, and pepper sauce.

Ask For Our Guinea Pig



Burgers And Sandwiches

SUPER KUSY BURGER S/. 52.00
Beef or alpaca burger with cheese, lettuce, tomato, pickles, guacamole and bacon, served with a chicken and vegetable skewer on our homemade brioche, with Andean potatoes from Chinchero.

LA VEGANA / THE VEGAN BURGER S/. 42.00
A delicious mix of dry beans and pumpkin made into a burger, served on our vegan beet bread with guacamole, pickled vegetables and Andean potatoes.

VEGETARIAN / VEGAN SANDWICH S/. 42.00
Made on vegan bread with grilled seasonal vegetables (peppers, zucchini, broccoli, tomato, avocado). Cheese optional.

PIZZA

PIZZA MARGARITA S/. 42.00
Tomato sauce, basil, mozzarella and sliced tomatoes.

PEPPERONI PIZZA S/. 47.00

SALAMI PIZZA S/. 47.00

Sweet Goodbye

CHOCOLOCO S/. 32.00
Soft, moist chocolate cake with ganache, strawberries and toasted cacao crunchies, served with homemade ice cream.

TRES LECHES KUSYKAY S/. 32.00
Moist carrot sponge cake with the house three-milk sauce, served with homemade ice cream.

SEMIFREDDO APASIONADO S/. 32.00
Delicious white cacao and passion fruit semifreddo in a light fruit compote with chicha morada and meringue.

STRAWBERRIES IN WINE WITH SEASONAL SORBET S/. 31.00
Juicy strawberries poached in wine, served with a seasonal fruit sorbet.

TIRAMISÚ CUSQUEÑO S/. 32.00
Delicious tiramisu cream made with coffee from the Yanatile Valley.

Drinks

All of our drinks are handcrafted with freshly squeezed juices and homemade mixes, made from local fruit crops.

WITH ALCOHOL

HAPPY SOURS (2 X S/. 62.00)

Pisco Sour S/. 35.00
Chicha Morada Sour
Passion Fruit Sour
Kusykay Sour
Amazon Chilcano

OUR CLASSICS

Mojito (white rum, mint leaves, lime)	S/. 35.00
Negroni (gin, vermouth, Campari)	S/. 35.00
Gin and Tonic (gin and tonic water)	S/. 35.00
Kusykay Mule (vodka, craft ginger beer)	S/. 33.00
Daiquiri (white rum, seasonal fruit)	S/. 32.00
Old Fashioned (bourbon, Angostura, sugar)	S/. 32.00
Wine by the glass (red / white)	S/. 30.00

LOCAL CRAFT DRAFT BEER S/. 30.00

Mundo Quechua:
Cholo Soy Pale Ale
Tayta IPA

BEER

Cusqueña Classic 310 ml	S/. 17.00
Cusqueña Wheat 310 ml	S/. 17.00
Cusqueña Black 310 ml	S/. 17.00
Corona 330 ml	S/. 19.00
Corona Cero	S/. 19.00
Stella Artois 310 ml	S/. 19.00

Non Alcoholic Drinks

Chicha morada	S/. 18.00
Iced tea (with refreshing Andean fruits and herbs)	S/. 18.00
Limonada artesanal Kusykay (fresh craft lemonade)	S/. 18.00
Qori lemonade (golden berries, muña, lemongrass)	S/. 18.00
Natural juices (seasonal fruits)	S/. 20.00
Coca-Cola (296 ml) / Inca Kola	S/. 12.00
Water / sparkling water	S/. 10.00

Hot Drinks

Infusión de la abuela (mix of Andean herbs)	S/. 16.00
Hot chocolate	S/. 18.00
Americano / espresso	S/. 14.00
Cappuccino / latte	S/. 18.00
Té piteado (alcoholic: hot black tea, cinnamon, lime, pisco)	S/. 22.00

@kusykayperuviancraftfood

TikTok

Kusykay.com