



SIGNATURES

Inkaterra

Pisco, khalúa, manjar blanco, canela
Pisco, khalua, 'dulce de leche, cinnamon

Runa'kutu

Pisco Quebranta, Ginger Ale, amargo, pepino, limón
Pisco Quebranta, Ginger Ale, bitter, cucumber, lemon

Camino Inca

Pisco Quebranta, soda, maracuyá, menta, amargo
Pisco Quebranta, soda, passion fruit, peppermint, bitter

Inka Fizz

Gin, hierbaluisa, tónica, limón
Gin, lemongrass, tonic, lemon

Mapi Chai

Ron, Campari, Vermouth, bitter, maracuyá, limón
Rum, Campari, Vermouth, bitter, passion fruit, lemon

Classics

Aperol Spritz	Manhattan
Bloody Mary	Margarita
Cuba Libre	Mojito
Dry Martini	Negroni
Gin Tonic	Vodka Tonic



HAPPY HOUR

2x1 de 5-7pm

Classic, Pisco Cocktails, Signatures

2 beers

Cusqueña
Pilsen
Raymi del Cusco



(VALID PRICES ONLY DURING HAPPY HOUR)

Spirits of Peru

Pisco Patrimonio
Mata Cuy de hierbas Andinas

Pisco Cocktails

Algarrobina
Capitán
Chilcano
Inkaterra Signature
Pisco Sour
Seasonal Pisco Sour



Gin

Bombay
Citadelle
Grima Overcritical
Hendrick's
The London #1

Vodka

Absolut
14 Inkas
Grey Goose

Rum

Havana Club - 7 Years
Zacapa Xo
Cartavio Solera

Whisky & Bourbon

Chivas Regal - 18 years
Chivas Regal - 12 years
Jack Daniel's
Jim Beam
Johnny Walker Black Label
Johnny Walker Red Label



Liquors

Amaretto Di Saronno	Grand Marnier
Anis Del Mono	Hypnotic
Pernod	Jagermeister
Baileys	Kahlua
Campari	Menta Bardinnet
Fernet Branca	Sambuca

Cognac 55

Courvoisier VSOP

Tequila & Mezcal

José Cuervo
Don Julio Reposado
Herradura Reposado

Good Beer with Friends

Doña Elsa American Wheat
Apu Veronica Doble Ipa
Ipa Bardock
Witbier
Raymi Cusco
Corona



Cusqueña
Cusqueña Doble Malta
Cusqueña Negra
Pilsen

We have a choice of three Sacred Valley Cusco beers. Among them, we can find seasonal beers, distinguished by their freshness. Internationally awarded brewery, achieved at 2400 meters above sea level. Please ask your waiter for the seasonal beers available.



Happy Coffee

›INKATERRA‹ with Pisco & Cream
Irish Coffee
Carajillo with Pisco

Coffee & Tea

Americano
Café Helado Iced Coffee
Capuccino
Expreso
Expreso Doble
Té Orgánico ›INKATERRA‹
Organic Tea From The Tea Plantation



Wines

Bubbles



Santa Julia

Espumante
Argentina

Zonin

Prosecco
(Personal Bottle 187ml.)
Italia

Whites

Chardonnay

Pulenta Estate
Argentina

Sauvignon Blanc

La Flor
Argentina

**Château Nicot
Bordeaux**

Francia

Intipalka

Perú

Blend

7 Colores Reserva

Sauvignon Blanc/Torrontel
Chile

Chateau Nicot

Burdeos
Francia

Tacama

Blanco de Blancos

Chardonnay/Sauvignon Blanc
Perú

Rosé



Pinot Noir

Boya Rose
Chile

Sauvignon Blanc

**Château Nicot
Rose Bordeaux**
Francia

Reds

Cabernet Sauvignon

La Flor
Argentina

Malbec

La Flor
Argentina

Tacama O

Perú

Bonarda

Santa Julia Tintillo

Argentina

Blend

7 Colores Gran Reserva

Pinot Noir/Semillon
Chile

Oveja Negra

Cabernet Franc/Carménère
Chile

Zero Proof



Shirley Temple

Virgin Mary

Agua Andea de las Montañas del Cusco

Agua Tónica Fever Tree: Elderflower,

Premium Indian

Gatorade

Jugos de Estación/ Seasonal Juices

Limonada/ Lemonade

Limonada Frozen/ Frozen Lemonade

Red Bull

Sodas

Chicha Morada

Chilled Wine

Vino tinto helado "tintillo"

Chilled wine "tintillo"



Eat & Enjoy!

Se suele argumentar que el origen etimológico de la palabra tapa viene de la antigua costumbre de tapar las copas y vasos de vino en las tabernas y mesones con un trozo de pan o con una loncha de jamón, para impedir que entren las moscas y mosquitos. A lo largo de la historia también se ha referido a las actuales tapas como piqueos, por ser consumidos habitualmente antes de una comida principal.

Tapas

- 🍷 **Alitas BBQ or spicy sauce** (8 uni)
Chicken wings with bbq or spicy sauce.
- 🍷 **Chicharrón de pollo** (8 uni)
Oriental style chicken crispy.
- 🍷 🌿 **Yucas fritas** (8 uni)
Filled cassava and cheese, with Andean sauces.
- 🍷 🌿 🌱 **Papas nativas (for 2)**
Spicy native potatoes from Cusco.
- 🍷 🌿 🌱 **Bruschettas vegetarianas** (4 uni)
(olives, tomato and mushrooms)
- 🍷 🌿 🌱 **Croquetas de choclo con salsa de ají de la casa** (8 uni)
Corn croquette with Tambopata chesnut sauce and Amazonian Chili.



Why Tapas?

It is often argued that the etymology of the word “tapa” comes from the ancient custom of covering cups and glasses of wine in taverns and inns with a piece of bread or a slice of ham to prevent dust, flies and mosquitoes from entering.

Wraps

- Wrap de maíz con pollo a la plancha o frito y vegetales** (🍷 opcional)
Wrap with grilled or fried chicken and vegetables (🍷 optional)
- Wrap con chicharrón de cerdo** (🍷 opcional)
Wrap with pork rinds (🍷 optional)
- 🍷 🌿 🌱 **Wrap con vegetales a la plancha**
Wrap with grilled vegetables.
Add fries

Sandwiches

With fried potatoes or fresh salad

Choripan

(grilled sausage, with native potatoes)

Vegetarian Hamburger

With fresh grilled cheese
(fresh lettuce, tomato and guacamole)

Chicken Sandwich

With panko
(sliced avocado and caramelized onions)

Cheeseburger

With crispy bacon and cheddar cheese (lettuce, tomato, onion rings, pickles)



Add fries

🍷 Celiaca/ Gluten free

🌿 Vegetariana/ Vegetarian

🌱 Vegana/ Vegan

EL MAPI
HOTEL MACHU PICCHU
byInkaterra