

KVΣIBAR

LVXSM



Preferred

HOTELS & RESORTS

KUSI BAR



Alegría y felicidad, inteligencia, energía y luz. Parece que las cosas que pueblan esta tierra quisieran ser siempre doradas y por eso buscan al sol que dos veces al día les otorga esa majestad. Y el hombre, siempre pequeño ante los grandes espectáculos naturales, construye joyas e imperios para poder tener, aunque sea alguna vez, esa misma luz en su interior. Dicen que los constructores del Tahuantinsuyo erigían sus templos de cara al sol para que la primera luz del alba pudiera iluminar sus puertas y rocas sagradas.



Joy and happiness, intelligence, energy and light. It seems that what inhabits this earth would like to be always looking for that golden sun twice a day, giving them majesty. And man, always small in comparison to the great natural spectacles, must build jewelry and empires in order to have, even once, that same light inside. They say the builders erected their Tahuantinsuyo temples to face the sun so that the first morning light could illuminate their doors and sacred rocks.



TAPAS

- **Variedad de Tubérculos Andinos** S/. 21.00
Variety of Andean tubers

Al chimichurri de ají amarillo acompañado de uchucutas al batan antiguo

In yellow chili pepper chimichurri with "Uchucuta" sauces traditional style

- **Mini Empanadas / Mini "Empanadas"** S/. 26.00

Rellenas de queso cremoso, hongos de temporada, tocino confitado y azúcar glasé

Stuffed with creamy cheese, seasonal mushrooms, bacon confit and glaze sugar

- **Brochetas "Kusi" / "Kusi" Kebabs** S/. 38.00

De langostinos marinados en ajos tostados y especias a la parrilla, acompañado con rustico de papas nativas

Shrimp marinated in roasted garlic and spices on the grill, served with rustic mashed of native potato

- **Chicharrón Cerdo a la Miel de Chancaca** S/. 28.00
Pork Crackling in molasses sauce

Tierna carne de cerdo dorada a la miel de chancaca, camote en texturas, arugulas y ensalada criolla

Deep-fried tender pork in molasses honey sauce, sweet potato in textures, arugula and Creole salad

- **Antipasto de Altura / Highlands Antipasto** S/. 48.00

Tabla de mixtura de quesos locales, jamones y frutos secos acompañado con grisininos

Table of mixture of local cheeses, hams and nuts served with grissinos



TAPAS

- **Chicharrón de Pollo y Quinoa Orgánica** S/. 28.00
Chicken and Organic Quinoa Crackling

Pollo a la quinoa orgánica, tártara de ají panca y chips de papas nativas

Chicken in organic quinoa, red chili pepper tartar sauce and native potato chips

- **Cornets Crujientes al Ajonjolí** S/. 32.00
Crunchy sesame Cornets

Rellenos de fresco tartare de trucha salmonada y crema agria al limón

Stuffed with fresh trout tartare and lime sour cream

- **Croquetas Rellenas / Stuffed Croquettes** S/. 21.00

De queso crema local y panceta confitada, en crema de huacatay y ají amarillo

Of local cream cheese and bacon confit served with huacatay and yellow chilli pepper sauce

- **Aceitunas Marinadas / Marinated Olives** S/. 16.00

En aceite de oliva extra virgen, tomillo, romero, ajos confitados y cascaritas de naranja con grisininos

In extra virgin olive oil, thyme, rosemary, garlic confit and orange peels with grissinos



COCTELERÍA CLÁSICA CON PISCO

CLASSIC PISCO COCKTAILS

- **Pisco Sour** S/. 30.00
Pisco Quebranta, zumo fresco de limón, jarabe de goma hecho en casa y unas gotitas de Amargo de Angostura
Quebranta Pisco, fresh lemon juice, homemade sugar syrup and Angostura drops
- **Maracuyá Sour** S/. 30.00
Pisco Acholado, zumo de maracuyá de la casa
Pisco Acholado, house passion fruit juice
- **Algarrobina** S/. 30.00
Crema de algarrobo, Pisco Quebranta, crema de leche, jarabe de goma y clara de huevo
Carob cream, Pisco Quebranta, milk cream, sugar syrup and egg white
- **Capitán** S/. 30.00
El Manhattan del Perú, Pisco Acholado y Cinzano Rosso
The Manhattan of Peru, Pisco Acholado and Cinzano Rosso
- **Pisco Punch** S/. 30.00
Pisco Quebranta, almíbar casero de piña y zumo fresco de limón
Pisco Quebranta, homemade pineapple syrup and fresh lemon juice
- **Chilcano de Pisco** S/. 28.00
Pisco Acholado, zumo fresco de limón, ginger ale de la casa y gotas de amargo
Pisco Acholado, fresh lemon juice, house ginger ale and drops of bitter
- **Sol y Sombra** S/. 30.00
Pisco Quebranta macerado con guindas, zumo fresco de limón y ginger ale de la casa
Pisco Quebranta infused with cherries, fresh lemon juice and house ginger ale
- **Canario** S/. 28.00
Pisco Italia, zumo fresco de naranja y un chorrito de agua tónica
Pisco Italia, fresh orange juice and a splash of tonic water
- **Pisco Collins** S/. 28.00
Refrescante. Con Pisco Torontel, zumo fresco de limón y agua gasificada
Refreshing. With Pisco Torontel, fresh lemon juice and soda



CÓCTELES ARANWA

ARANWA COCKTAILS

- **Sacharanwa** S/. 38.00
Una original creación a base de esencia de sachatomate, Pisco Quebranta y licor de fresas
An original creation based on sachatomate essence, Pisco and Quebranta strawberry
- **Cholopolitan** S/. 32.00
Refrescante mezcla de Pisco Acholado, cointreau, lime juice, jugo de cranberry y un toque de maracuyá
Refreshing blend of Pisco Acholado, cointreau, lime juice, Juice and cranberry a hint of passionfruit
- **Maricucha** S/. 28.00
Pisco Albilla, grand maniere y zumo de maracuyá casero
Pisco Albilla, grand marnier and homemade passion fruit juice
- **Mosquito** S/. 28.00
Pisco Quebranta, zumo de limón, hojas de menta y azúcar granulada machucados al mortero y terminados con soda
Quebranta Pisco, lemon juice, mint leaves and granulated sugar crushed by mortar and finished with soda
- **Inca sisa (Flor del inca - Inca flower)** S/. 32.00
Pisco macerado en maíz morado, zumo fresco de maracuyá, piña y licor de platano
Pisco infused in purple corn, fresh passion fruit pineapple juice and banana liqueur
- **Cholo Bravo** S/. 32.00
Pisco Acholado, Cointreau y zumo fresco de uva borgoña
Acholado Pisco, cointreau, and fresh Burgundy grape juice
- **Aguaymanto Mama** S/. 32.00
Pisco Quebranta macerado, licor de mandarina y zumo de aguaymanto dorado
Pisco Quebranta, tangerine liqueur and golden aguaymanto juice



CÓCTELES ARANWA

ARANWA COCKTAILS

● **Coca Sour** S/. 32.00

Pisco Quebranta macerado con hojas de coca de la zona,
jugo fresco de limón y jarabe de goma con algo de clara de huevo

*Pisco Quebranta infused in local coca leaves, fresh lemon
juice and sugar syrup with some egg white*

● **Carajo** S/. 32.00

Pisco Quebranta, crema de sauco del mismo
Huayllabamba y un toque de limón

*Pisco Quebranta, cream of elderberry from Huayllabamba
and a touch of lemon*

● **Pasñacha (Cholita)** S/. 32.00

Pisco Quebranta macerado con canela, zumo fresco de
manzana, dash de limón y licor de melocotón

*Pisco Quebranta infused in cinamon, fresh apple juice,
fresh lemon juice and peach liqueur*

● **Nina willka (Fuego Sagrado)** S/. 30.00

Pisco Italia, jugo de fresa, licor de fresa y sour mix de maracuyá

*Pisco Italia, strawberrie juice, strawberrie liqueur and sour mix
of passion fruit*



OTROS CÓCTELES CLÁSICOS

OTHER CLASSIC COCKTAILS

● **Cosmopolitan** S/. 32.00

Desde Nueva York, un gran clásico con Vodka,
cranberry, Cointreau y lime juice

*From New York, a great classic with vodka,
cranberry, cointreau and lime juice*

● **Caipirinha** S/. 32.00

Desde Brasil un gran cóctel, base de cachaza, limón,
azúcar al mortero y mucho hielo

*From Brazil, a great cocktail based on mortared cachaça,
lime, sugar with plenty of ice*

● **Margarita** S/. 32.00

Tequila blanco, Cointreau y zumo fresco de limón

White tequila, cointreau and fresh lemon juice

● **Campari Orange** S/. 38.00

Campari y jugo de naranja fresco

Campari and fresh orange juice

● **Bloody Mary** S/. 38.00

Vodka, jugo de tomate

Vodka, tomato juice

● **Martini** S/. 38.00

Gin, Vermouth Dry

Gin, dry vermouth

● **Martini de Maracuyá** S/. 32.00

Pura pasión en este cóctel a base de vodka citron
y zumo fresco de maracuyá

*Sparks fly in this cocktail made from citroen vodka
and fresh passion fruit juice*



OTROS CÓCTELES CLÁSICOS

OTHER CLASSIC COCKTAILS

● **Apple Martini** S/. 38.00

Otro New Yorker, de licor de manzana agria, combinado con Vodka y algo de lime juice

Another New Yorker, sour apple liqueur, combined with vodka and some lime juice

● **Frozen Alcoholic Beverages** S/. 38.00

Desde la piña colada hasta su invención

From piña colada to your creation.

● **Mojito** S/. 38.00

Ron Havana Club, zumo fresco de limón, hojas de menta, jarabe de goma y soda

Havana Club rum, fresh lime juice, mint leaves, sugar syrup and soda

● **Long Island Ice Tea** S/. 38.00

Una peligrosa combinación de vodka, gin, ron y tequila, mezclado con Coca Cola y sour mix

A dangerous combination of vodka, gin, rum and tequila, mixed with Coke and sour mix

● **Sex On The Beach** S/. 38.00

Desde California, fresco con vodka, zumo de naranja, cranberry y un toque de peachtree

From California, fresh drink with vodka, orange juice, cranberry and a splash of peachtree



CÓCTELES SIN ALCOHOL

NON-ALCOHOLIC COCKTAILS

● **Virgen Colada** S/. 24.00

Grata combinación de fresas, piña o durazno con coco, hay que pedirla Frozen

Pleasant combination of strawberries, pineapple or peach with coconut, ask for it Frozen

● **Limonada Rosada** S/. 12.00

Una limonada natural con un toque de granadina casera

Natural lemonade with a touch of homemade grenadine

● **Duraznos como Daiquiri** S/. 24.00

Duraznos en su almíbar, refrescados con jugo de saxona

Peaches in syrup, freshened with saxona juice

● **Sangría Virgen** S/. 22.00

Con trocitos de manzana, durazno y cerezas

With pieces of apple, peach and cherries



CAFÉS CON LICOR

COFFEE LIQUEUR

● **Café Irlandés** S/. 38.00

Whisky Irlandés, café cuzqueño, azúcar y crema chantilly

Irish Whisky, Cuzco coffee, sugar and whipped cream

● **Café Almendrado** S/. 38.00

Amaretto, Frangelico, Kahlúa y Baileys, todo con café muy caliente y almendras trozadas

Amaretto, frangelico, kahlua and Baileys, all with hot coffee and almond logs

● **Café Oxidado** S/. 38.00

Whisky y Drambuie, como el clavo

Whiskey and Drambuie, like nails

● **Suspirito** S/. 38.00

Pisco Torontel, café caliente, crema topada con algarrobina

Pisco Torontel, hot coffee, cream topped with carob

● **Carajaso!** S/. 32.00

Café expresso o cortado, acompañado de una copita de Pisco

Espresso or cut coffee, accompanied by a glass of Pisco



TRAGOS A TU ELECCIÓN

YOUR SELECTION

- **Gin**
- Beefeater S/. 32.00
 - Tanqueray S/. 34.00
 - Bombay Sapphire S/. 38.00
- **Rum**
- Bacardi S/. 26.00
 - Myer's S/. 26.00
 - Havana Club 7 Años S/. 32.00
 - Solera 12 años S/. 38.00
- **Tequila**
- José Cuervo Especial S/. 32.00
 - Reserva 1800 reposado S/. 34.00
 - Sauza Gold S/. 34.00
 - Patrón S/. 38.00
- **Vodka**
- Stolichnaya S/. 26.00
 - Smirnoff S/. 28.00
 - Absolut S/. 28.00
 - Belvedere S/. 38.00
 - Grey Goose S/. 42.00
- **Whisky**
- Jim Beam S/. 28.00
 - Jack Daniel's S/. 32.00
 - Jameson Single Malt S/. 32.00
 - Chivas Regal S/. 38.00
 - Glenfiddich S/. 38.00
 - J. Walker Red Label S/. 28.00
 - J. Walker Black Label S/. 34.00
 - J. Walker Swing S/. 40.00
 - J. Walker Blue Label S/. 82.00
- **Cognac**
- Martell V.S S/. 42.00
 - Armagnac X.O. S/. 46.00
 - Napoleón V.S.O.P. S/. 48.00
 - Courvoisier V.S.O.P. S/. 48.00
 - Hennessy V.S.O.P. S/. 56.00
 - Remy Martin V.S.O.P. S/. 60.00



TRAGOS A TU ELECCIÓN

YOUR SELECTION

• Liqueurs

Vermouth	S/. 26.00
Campari	S/. 26.00
Anis Najar	S/. 26.00
Frangelico	S/. 26.00
Bailey'S	S/. 26.00
Khalua	S/. 26.00
Cordial Drinks	S/. 26.00
Amaretto	S/. 32.00
Cointreau	S/. 34.00
Grand Maniere	S/. 34.00

• Beers

Cuzqueña Rubia	S/. 18.00
Cuzqueña Negra	S/. 18.00

• Soft Drinks

Water	S/. 8.00
Soda	S/. 8.00
Diet softdrinks	S/. 10.00
Fruit juice	S/. 12.00
Red Bull	S/. 16.00

• Hot Drinks

Infusions	S/. 5.00
American Coffee	S/. 8.00
Expresso	S/. 8.00
Capuccino	S/. 14.00
Hot Chocolate	S/. 14.00

SUSHI BAR



COMBOS

● **Kusi Mix para 2 Paxs** S/. 61.56

6 cortes de sashimi variado

6 sashimi slices varied

4 niguiiri sushi variado

4 assorted sushi nigiri

½ california roll

½ crunch valley roll

½ crunch roll valley

● **Kusi Mix para 3 paxs** S/. 68.85

12 cortes de sashimi variado

12 sashimi slices varied

9 niguiiri sushi variado

9 assorted sushi nigiri

½ california roll

½ crunch valley roll

½ crunch roll valley

½ inka maki

● **Kusi Mix para 4 Paxs** S/. 78.84

20 cortes de sashimi variado

20 sashimi slices varied

12 niguiiri sushi variado

12 assorted sushi nigiri

½ california roll

½ crunch valley roll

½ crunch roll valley

½ inka maki

½ acevichado roll



SASHIMI & NIGIRI SUSHI

● **Sashimi - Nigiri** (3 CORTES) (3 CUTS) (2 UNIDADES) (3 UNITS)

Trucha Salmonada

Salmon trout

S/ 10.80

S/ 10.26

Pulpo

Octopus

S/ 9.45

S/ 8.10

Langostino

Sbrimp

S/ 9.45

S/ 8.10

Conchas

Shells

S/ 9.45

S/ 8.10

● **Sashimi Mix**

7 Cortes de Sashimi variado

7 Varied Sashimi cuts

S/ 17.55

● **Sushi Mix**

5 Unidades de Nigiri Sushi variado

5 Pcs of assorted Sushi Nigiri

S/ 14.85

● **Gunkan Sushi - Susbi Gunkan**

Cilndros de arroz y nori, relleno de mariscos

Cilindros rice and nori, seafoot stuffing

Conchas acevichadas

Sheells acevichada

S/ 27.00

Trucha salmonada en crema de rocoto

Yellow fin hot pepper cream

S/ 32.40

Pulpo en crema de olivo acevichado

Octopus in olive cream acevichado

S/ 27.00



ESPECIALIDADES FUSIÓN PERUANO

FUSION SPECIALTIES PERUVIAN - ORIENTAL

- **Tiradito de Trucha estilo Nikkei** S/ 47.50

Style Trout Tiradito Nikkei

Finos cortes de trucha servido con salsa clásica de tiradito, aceite de ajonjolí, togarashi y finos cortes de ají amarillo

Fine cuts of trout served with classic sauce tiradito, sesame oil, and fine cuts togarashi yellow pepper

- **Ceviche de pesca del día Nikkei** S/ 51.30

Day fishing ceviche Nikkei

De pescado en dados, con pepino, palta y ají limón, macerado en limón, shoyu y hondashi, acompañado con camote crujiente

Diced fish with cucumber, avocado and lemon pepper, marinated in lemon, shoyu and hondashi, served with sweet potato crisp

- **Tako tare Aranwa** S/ 44.90

Tare tako Aranwa

Finos cortes de pulpo en salsa TARE y salsa de aceitunas escolanas sobre un crocante de arroz al pánko

Fine cuts of octopus in sauce and olive sauce TARE escolanas on a rice crispy panko

- **TNT de conchas de Casma** S/ 32.50

TNT of shells Casma

Con salsa acevichada, cebollines picados y togarashi
Acevichada sauce, green onions and togarashi



MAKI SUSHI

- **Inka Maki** S/ 27.00

Trucha ahumada del valle, pepino, queso andino, langostino y cubierto de quinua roja.

Smoked Trout Valley, cucumber, Andean cheese, shrimp and covered with red quinoa.

- **California Roll** S/ 29.70

Trucha, palmito, langostino y cubierto de ajonjolí.

Trout, hearts of palm, shrimp and covered with sesame

- **Maki Acevichado** S/ 43.20

Pulpa de cangrejo, langostino al panko, cubierto de pesca del día y salsa acevichada.

Crab meat, shrimp in panko covered day fishing and salsa acevichada

- **Crispy Roll** S/ 37.80

Trucha al panko, pulpa de cangrejo, salsa agridulce de tumbo y cubierto de hilos de camote crujiente.

Trout panko, crab meat, chutney lie and covered yarns potato crisp

- **Mystery Roll** S/ 43.20

Pulpa de cangrejo, langostino al panko, cubierto de trucha ahumada y salsa pachamanquera

Crab meat, shrimp in panko, covered with smoked trout and salsapachamanquera



MAKI SUSHI

• **Ebi Furay** S/ 32.40

Langostino empanizado, queso crema, palta y salsa de anguila dulce

Shrimp breaded, cream cheese, avocado and eel sauce sweet

• **Tayta Roll** S/ 37.80

Crocante cilindro, relleno de langostinos al ajillo, verduras salteadas con salsa ponzu, ajo tostado y salsa oscura de muña andina.

Crispy roll stuffed with shrimp in garlic sauce, sauteed vegetables with ponzu sauce, garlic toast and dark sauce muña Andean

• **Yakuza** S/ 43.20

Nidos de arroz al panko, Tartar de trucha nikkei, cebollita china, salsa de ostión, aceite de ajonjolí y jengibre rallado

Nests of rice panko, Tartar trout Nikkei, onion Chinese oyster sauce, sesame oil and grated ginger





Se aceptan todas las tarjetas de crédito
All credit cards accepted

Precios incluyen 18 % de IGV y 10% de servicios
Prices included 18% VAT and 10% services