

MAIN MENU

FILLED CIABATTA ROLLS

CHICKEN HONEY GINGER

Chicken Strips perfumed with sautéed Garlic paste, Ginger, Honey, dry White Wine, accompanied by a delicious Smoked Onion and Pepper, Mushrooms and Oriental Bean Salad, stir fried in Olive Oil.

CHEESE AND ORGANIC VEGETABLES (V)

Candied Zucchini, Spinach, Broccoli, Aubergine, Tomatoes and Asparagus, stir fried in Olive Oil, accompanied with Andean Cheese perfumed with fresh Oregano.

STEAK, BACON AND PORTOBELLOS

Strips of Steak perfumed with dry Red Wine, Garlic and crushed Black Pepper, stir fried in Olive Oil, Butter and Flambéed in Pisco, accompanied with Bacon, Fresh Chili and Portobello Mushrooms.

SNACKS

CRISPY CHICKEN STRIPS

Crispy Chicken Strips with Almonds and Kiwicha (Amaranth) flambéed in Pisco, drizzled with Passion Fruit sauce and perfumed with Fennel, accompanied by caramelized Carrots and Fresh Mint.

ANDEAN YUCA (V)

Exquisite Crispy Cassava with a Stout Beer Batter accompanied by stir fried Carrots and Mushrooms in Olive Oil, and an Avocado Chili Sauce.

STEAK SALAD FLAMBÉ

Chunks of the finest Beef with delicious Lettuce seared Onion and Pepper, Corn, Celery, green Apple and Nut Salad, with hearts of crispy Sweet Potato.

BEER COMPANION (PLOUGHMANS LUNCH) (V)

Great with a Pint! Plate of Andean Mature, Fruit, Green Olives, Pate, Salami, Pickled Scallions and Fresh Bread, (Veggie version available)

FRIED STUFFED WONTONS (V)

Portion of Fried Wontons (6) with Tamari and Hot-Sweet dips (Veggie version available)

STARTERS

CHICKEN STRIPS WITH PASSION FRUIT SAUCE

Tasty Chicken Strips perfumed with Orange Juice and dry White Wine covered with dried grape and sesame seed, bathed in a Passion Fruit Champagne Sauce and accompanied by caramelized Onions and spicy Potato Hearts.

COLOMBIAN STYLE CHICKEN

Tasty Chicken Strips perfumed with Coconut Honey and Tamari, with crispy Rose Petals and Almonds, stir fried in Olive Oil and flambéed in Pisco with a Tamarind sauce, accompanied by Pear, Lettuce, Celery, Raisin and Mint Salad.

SPICY CHICKEN WINGS

Buffalo Wings Cross Keys Style, with Blue Cheese Dip, accompanied with Carrot and Celery sticks.

SOUPS

CREAM OF PUMPKIN SOUP (V)

Delicious Cream of Pumpkin, seasoned with Arequipa Onions and Garlic, perfumed with fresh Rosemary and dry White Wine with melted Mozzarella.

CREAM OF ONION AND GARLIC SOUP, ANDEAN STYLE (V)

Cream of Garlic and Smoked Arequipa Onions with fresh Cream, seasoned with dry White Wine and fresh Basil, accompanied by crispy fried Yucas seasoned with Curry.

NATURAL (V)

Nutritious Andean Soup made with flash fried Onion and Garlic, Quinoa, Coca Leaves, Spinach, Lima Beans, Peas and Carrots, served with melted Andean Cheese.

MAIN COURSES

GINGER GARLIC FISH

Filet of Fish(as in season) seasoned with Ginger Oil, Garlic, Lemon Juice flambéed in Pisco, covered with special Coral Shrimp Sauce and Caviar with Lemon Potatoes and Capers, accompanied by a Corn, Carrot and Colantao Salad.

ROQUEFORT CHEESE STEAK

300 gram Steak with a fragrant Butter and Roquefort sauce, served with Chips (Fries) and Vegetable Salad.

HONEY BEEF

Tasty Filet Beef perfumed with Honey, with dry White Wine, seared Garlic paste, fresh Chili and Cumin, accompanied by Curried Potatoes and Oriental Beans Carrot and Broccoli Salad and caramelized Tomatoes and Onions.

FISH AND CHIPS ALICIA

The English classic with a twist. Filet of boneless White Fish in crispy Beer Batter with Chips and Garden Peas, accompanied by the House Special Curry Sauce.

CURRY DE POLLO O DE VERDURAS (V)

Chicken, Onion, Carrots, Bell Pepper and Chili slowly cooked in a Curry Cardamom sauce, with Brazil nuts and Spices, served with Rice

TEX-MEX CHILE CON CARNE

Slowly cooked Bell Peppers, Chili, Beans, ground Beef, Onions and Tomatoes accompanied by Potato or Corn chips as available

GARFIELD'S VEGETABLE LASAGNE (V)

Eggplant (Aborigine) Fresh Pasta, Egg and melted Andean Cheese

GARFIELD'S YUMMY LASAGNE

Ground beef, Fresh Pasta, Egg and melted Andean Cheese

NO NONSENSE QUARTER AND HALF POUND BURGERS

Served with dill pickles, our special BBQ sauce served on a Sesame Bun with Fries

ALL DAY FULL ENGLISH BREAKFAST (Veggie version available)

Orange Juice, Baked Beans, baked Tomato, fried Mushrooms, Bacon, Sausage, Hash Browns and fried Eggs, Tea, Herbal Tea or Coffee.

(V) Suitable for Vegetarians

DESSERTS

FRESH FRUIT SALADS

- Strawberry, Apple, Banana, Grapes with Honey, Yoghurt and Muesli*
- Strawberry, Apple, Pineapple, Banana, Oranges and Vanilla Ice Cream*
- In Season Fruits with Honey, Yoghurt and Muesli*
- In Season Fruits with Vanilla Ice Cream and Chocolate*

ICE CREAM

Portion of Ice Cream with Brandy Snaps

ANDEAN ELDERBERRY CHEESECAKE

CHEESE PLATTER

FRESH JUICES

- Any combination of Papaya, Pineapple, Banana, Orange, Grape, Custard Apple, Mango, Peach, Melon, Passion Fruit or Apple.

- Strawberry with Mango and Mint

- Maracuya with Pineapple and Mint

- Pineapple with Coconut Milk and Ginger

- Banana with Mint, Milk and Coconut Milk

MILKSHAKES

Strawberry, Lúcumá, Chocolate, Pineapple, Vanilla and more

COFFEE, TEAS & INFUSIONS

American (milk served separately)

Hot Chocolate

Made with Milk

Green Tea

English breakfast Tea

Herbal Teas (Coca, Orange, Jasmine, Rose, Chamomile, Lemongrass, Mint, Anís, Spearmint, Boldo)

BREAKFAST MENU

EGGS

- Fried

- Scrambled

- Scrambled with Ham and Cheese

- Scrambled with Tomato, Onion and Chili

- Scrambled – any combination

- Soft or Hard Boiled

- Omelets to order (Cheese, Onion, Mushroom, Ham, Bacon, Tomato, Smoked Pepper, Broccoli, Olives, Spinach)

**** (Eggs fried in Olive Oil and accompanied with Wholemeal or White Bread) ****

ALL DAY FULL ENGLISH BREAKFAST

Orange Juice, Baked Beans, baked Tomato, fried Mushrooms, Bacon, Sausage, Hash Browns, fried Eggs, Toast Tea, Herbal Tea or Coffee. (Veggie version available)

CROSS KEYS INDULGENT BREAKFAST

Strawberry, Mango & Grape Juice, select Andean Cheese, Cream Cheese, Cabanossi, Pancake filled with Caramelized Pineapple flambé, Fresh Spearmint and Vanilla Ice Cream, drizzled with Passion Fruit Sauce. (Veggie version available)

AMERICAN BREAKFAST (V)

Orange Juice, Toast, Butter, 2 Jams, Scrambled Eggs, Tea or Coffee

CUSCO BREAKFAST

Juice of your choice, Scrambled Eggs with Smoked Pepper, Andean Cheese, Capers, a touch of Chili, candied Bacon and Tomatoes perfumed with fresh Basil. (Veggie version available)

CONTINENTAL BREAKFAST (V)

Orange Juice, Toast, Butter, 2 Jams, Tea or Coffee.

**** (All Breakfast with Whole meal or White Toast) ****

FRESH FRUIT SALADS

- Strawberry, Apple, Banana, Grapes with Honey, Yoghurt and Muesli*
- Strawberry, Apple, Pineapple, Banana, Oranges and Vanilla Ice Cream*
- In Season Fruits with Honey, Yoghurt and Muesli*
- In Season Fruits with Vanilla Ice Cream and Chocolate*

FRESH JUICES

- Any of Papaya, Pineapple, Banana, Orange, Grape, Custard Apple, Mango, Peach,*
- Melon, Passion Fruit or Apple.*
- Any Combination of the Above*
- Strawberry with Mango and Mint*

- *Maracuyá with Pineapple and Mint*
- *Pineapple with Coconut Milk and Ginger*
- *Banana with Mint, Milk and Coconut Milk*
- *Milkshake (Strawberry, Lúcumá, Chocolate, Pineapple, Vanilla and more)*

COFFEE, TEAS & INFUSIONS

American (milk served separately)

Hot Chocolate

Au lait (Made with Milk)

Green Tea

English breakfast Tea

Herbal Teas (Coca, Orange, Jasmine, Rose, Chamomile, Lemongrass, Mint, Anís, Spearmint, Boldo)