Delfin I, Delfin II & Delfin lll – Sample Menu

Breakfast

Buffet style with offerings such as white and grain breads, croissants, local bacon, local sausages, fried eggs, smoked ham, cereals and granolas, fresh sliced fruit (e.g. mangoes, watermelon, papaya, bananas, cherimoya, passion fruit), paté, native cheeses, and much more.

Beverages include regional fruit juices, and of course coffee, tea, and water at all times.

Orders for custom-made omelets and eggs in your preferred preparation style may be placed directly with our attentive and timely kitchen staff.

Lunch

Starter: Peruvian Ceviche
By many regards, the national dish of Peru!
Fresh local fish, served raw but "cooked" in a marinated of sharp lime and spicy aji pepper mixture, paired with sweet potato and banana chips.

Main Dish: Juane
The quintessential classic enjoyed by people of all ages and backgrounds in the Peruvian Amazon.
Spiced rice, chicken, a single olive, and hardboiled egg wrapped delicately in fragrant native bijao leaves, which is then slow boiled to create a total infusion of flavors. Served with fried banana chips, also known as patacones, and a mixture of steamed vegetables on the side.

Dessert: Ice Cream
An indulgent scoop of one of our custom-made ice creams in local fruit flavors, such as camu camu, aguaje, cocona, copoazu, and more!

Dinner

Starter: Doncella Carpaccio
Slices of razor thin, lightly seasoned doncella fish with regional lime zest.

Main Dish: Beef Tenderloin
Succulent, juicy, and soft beef tenderloin medallion on a bed of creamy risotto filled with large-kernel white Andean corn, topped with a light vegetable-based reduction and steamed broccoli and carrots.

Dessert
Refreshing diced fruit in a decadent bath of sweet condensed milk, drizzled with crispy macambo seeds.

Note: Menu subject to change based on availability and season. To allow us to cater to any dietary preferences or allergies, please advise your trip consultant ahead of time so our kitchen will be ready to fully accommodate.