

Everything for a Peruvian Feast But the Llamas

Hyatt Regency Petrovsky Park goes to South America this weekend.

June 18, 2020



For everyone who has become addicted to a weekend feast delivered to your door, June 19–21 our friends at the Hyatt Regency Petrovsky Park are offering a Peruvian dinner.

Peruvian cuisine combines local traditions with Spanish, African, Japanese, Chinese, and Italian influences to create fresh, brightly flavored dishes.

The set menu for two (or more, with plenty of leftovers!) begins with Ceviche (slices of raw fish “cooked” in lime juice, served with corn, onion, chilies and cilantro) and Quinoa Salad with Seafood (stir-fried seafood, quinoa, avocado, and sweet corn served with lime dressing), followed by Soup Locro (a traditional Peruvian potato–cheese soup served with sliced avocado).

There are three mains: Pollo a la Brasa (marinated chicken in Peruvian spices roasted over fire, served with roasted sweet potatoes and aji verde green sauce); Lomo Saltado (traditional Peruvian stir-fried marinated strips of sirloin with onions, tomatoes, and French fries, served

with rice); and Grilled Trout with Papa a la Huancaína (marinated grilled trout with sliced roasted potatoes, served with creamy huancaína sauce). These are accompanied by Peruvian pies filled with vegetables, beans and corn.

For dessert — quinoa pudding with coconut and pineapple.

The cost is 3,500 rubles and includes a drink made of passion fruit and quinoa milk, as well as delivery anywhere within the Third Ring Road.

Be sure to order at least 24 hours in advance by calling +7 495 479 1234 or sending an e-mail to MOSRM-Room.Service@hyatt.com.

If you feel up for a trip into the heart of Petrovsky Park, the Oriental Bar on the top floor of the Hyatt Regency with a splendid outdoor terrace is already open for drinks, meals, snacks and incredible views.

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