

Until today a strong and imposing
presence can be felt, the presence that
fought by his ideals and his town ideals,
crossing obstacles and barriers.

It left a legacy of history
and tradition to his dear Tarma
“The Pearl of the Andes”.

An impressive hotel, which sheltered
men and women of other nations
and the most demanding resident,
the ex- President Manuel Odría.

Strong foundations that fight against the time,
perfectly maintain the place that the ex- President
promised for all of them and for you also.

LP Tarma

invite you to enjoy his more
exquisite dishes and great tradition
in Restaurant Odría.



Starters & Salads

Trout ceviche
Fresh river trout marinated with lime, chili pepper and cilantro served with corn and sweet potato

Peruvian corn fried with diced cheese
in a light pepper and passion fruit butter

✓ **Three hearts salad**
with artichoke, palm hearts, romaine, quail eggs, a crown of avocado with balsamic vinaigrette

✓ **Fresh salad**
Lettuce, tomato, avocado and carrot in homemade vinaigrette

Chicken Caesar´s salad
Lettuce mixed salad with grilled chicken breast, crispy bacon, parmesan cheese, croutons in a classic Caesar dressing



Desserts

Odria desserts sampler

Apple crumbs pie, shot of creamy passion fruit,
pecan brownie and ice cream

Apple crumbs pie

served hot or cold with yogurt ice cream and strawberry coulis

Baby bananas caramelized on rum

over pecan brownie and vanilla ice cream

Marble cheesecake with aguaymanto coulis

Creamy passion fruit tart

with meringue sticks

Crepe with dulce de leche and ice cream

Ice cream cup

Vanilla, chocolate, lucuma, strawberry or chocochips

Soups & Creams

Classic chicken soup

Light chicken broth with chicken breast, angel hair noodles, oregano
carrot and yellow potato

Creole soup

Spicy and tasty soup with diced beef, angel hair noodles, fried egg and milk

Broad beans creamy soup

with yellow potato, corn, spices, fried egg and milk

Cream of asparagus, mushrooms, squash, corn or tomato soup

Grains & Pasta

Spring risotto with breast chicken in their sauce

Quinotto with crispy chicken stuffed with ham and cheese
in passion fruit sauce

Spaghetti or fettuccini “the way you like it”

choose among Bolognese, Alfredo  Neapolitan

Fettuccini in a creamy huancaína sauce with “lomito saltado”

Spaghetti with peruvian pesto sauce

with breaded beef

Regionals Dishes

Trout carpaccio
Thin slices of trout in a home dressing and caprese bruschetta's

Solterito with crispy chicken stripes
Quinoa, andean cheese, broad beans, corn, tomatoes and onion in fine herbs vinaigrette with crispy chicken stripes in ocopa sauce

Oriental fried rice with quinoa
Quinoa sautéed with chicken stripes, oriental vegetables and corn in sesame

Grilled fish with pupmkin & rice croquettes
Pupmkin, andean cheese, peas and corn perfumed in huacatay with rice

Fried trout in kiwicha crust
with a tumbo meuniere sauce over a creamy wheat in cilantro

Grilled trout with broad beans chalaquita salad
over mashed potatoes

Crispy trout
over a varieted mixed potatoes

Poultry & Meats

Stuffed chicken fillet
with dried tomatoes and mozzarella in a light lemon and butter sauce served with spinach purée

Crispy breaded chicken breast
with french fries, rice or salad

Beef tenderloin saltado style
Diced tenderloin sautéed with onions, tomatoes, cilantro, chili, soy sauce and vinegar served with fried yellow potatoes and rice with corn

Beef tenderloin with fine herbs butter
with potato cake and sautéed vegetables

Beef tenderloin with spicy sauce with pureé and ratatouille

Beef tenderloin in cilantro and corn brewed sauce
with butter bean pureé

Short ribs
Stewed for long hours in red wine and served with mashed potatoes, crispy garlic, tomatoes and parsley

Pork ribs in bbq sauce
with french fries

Belly pork in citrus sauce with sweet potato pureé
with passion fruit or orange sauce