

May, 2008

Hotel Libertador Trujillo presents its new food and beverage menu

- Nearly twenty dishes included on this original menu

The restaurant at Hotel Libertador Trujillo has introduced a new food and beverage menu with a wide variety of appetizers and entrees.

The entrees are categorized according to the ingredients used in their preparation. There are “**Surf**” dishes, such as garlic sea bass with mashed yellow potatoes and roasted leeks, grouper from northern Peru with baked squash and stuffed peppers with wheat and hot pepper, and spaghetti with seafood, basil and hot pepper.

There are also “**Turf**” dishes, including candied duck with potato cannelloni, candied tomatoes and mushroom sauce, rolled leg of lamb, stuffed mushrooms with ratatouille and wheat risotto, northern-style goat with stewed beans and rice, grilled chicken breast with northern-style tamales, ratatouille and Creole sauce, and cognac-flamed pepper steak with potatoes au gratin and sautéed spinach with port.

The new menu at Hotel Libertador Trujillo’s restaurant also offers cold and hot appetizers. Among these options are a Trujillo-style potato dish called *causa* with avocado, fish and onions, shrimp and scallops au gratin, sautéed shrimp and mushroom risotto, and green asparagus veloute.

The restaurant, which has an 80-person capacity, is located at Hotel Libertador Trujillo.

Hotel Libertador Trujillo, with its colonial-style architecture, was built in 1943 on the city’s main plaza. It has a view of the Cathedral and is surrounded by beautiful mansions from the colonial era. It is located only ten minutes from Chan Chan, the world’s largest adobe city.



Hoteles Libertador Peru has six hotels in strategic cities that stand out for their tourist attractions: Arequipa, Cusco, Lima, Puno, Trujillo and Paracas, in addition to the new hotel construction projects in Urubamba and Lima.
