

Gathering family and friends  
around a table is the essence of  
countryside peruvian life. From  
home kitchen to village, the joy  
of eating and drinking together  
elevates every meal into a  
special occasion.

This generosity of spirit  
characterises the Campo  
kitchen. A new cuisine that  
spotlights indigenous  
ingredients and cooking  
methods, sharpened with an  
experimental attitude to satisfy  
the modern palate.



# WINE

|                                                                                                     | glass | bottle |
|-----------------------------------------------------------------------------------------------------|-------|--------|
| INTIPALKA CHARDONNAY<br><i>San José de Los Molinos, Ica</i><br>Perú                                 | 28    | 95     |
| HUMBERTO CANALE BLACK RIVER<br>SAUVIGNON BLANC<br><i>Alto del Río Negro, Patagonia</i><br>Argentina |       | 115    |
| RIACES NEGRAS CABERNET SAUVIGNON<br><i>Valle de Cañete, Lima</i><br>Perú                            |       | 140    |
| DOÑA PAULA SMOKED RED BLEND<br><i>Ugarteche, Luján de Cuy, Valle de Uco, Mendoza</i><br>Argentina   |       | 140    |
| CHARSAGO NEGRA CRIOLLA<br><i>Charsago, Moquegua</i><br>Perú                                         |       | 140    |
| ZORRO SALVAJE DE UCO MALBEC<br><i>Gualtallary, Valle de Uco- Mendoza</i><br>Argentina               |       | 130    |
| TERRANOBLE RESERVA CARMENERE<br><i>Valle de Colchagua</i><br>Chile                                  | 38    | 130    |
| INTIPALKA SYRAH<br><i>San José de Los Molinos, Ica</i><br>Perú                                      | 28    | 95     |

\* Prices in Nuevos Soles, includes taxes.

# COCKTAILS

## SIGNATURE COCKTAILS

|                                                                                              |     |
|----------------------------------------------------------------------------------------------|-----|
| MATACUY SOUR                                                                                 | 3 6 |
| <i>Matacuy, caña alta azul, lime syrup, lime</i>                                             |     |
| INTI LET                                                                                     | 3 8 |
| <i>Gin intra, vermouth bianco, lime, muña</i>                                                |     |
| CAPITAN JORA                                                                                 | 4 2 |
| <i>Pisco moscatel, salqa botanizado, vermouth cinzano rosso y bianco, chicha jora, cacao</i> |     |
| EMOLIENTE MULE                                                                               | 3 8 |
| <i>Matacuy, caña alta azul, lime, emoliente syrup, ginger extract, ginger ale</i>            |     |
| FRUTILLADA                                                                                   | 3 6 |
| <i>Salqa botanizado, lime, red fruits cordial, chicha jora y cinnamon</i>                    |     |
| CAMPO PUNCH                                                                                  | 3 8 |
| <i>Pisco acholado, matacuy, pineapple cordial</i>                                            |     |
| ANDEN BIRD                                                                                   | 4 2 |
| <i>Caña alta azul, aperol, campari, pineapple, tarwi and cacao milk, lime</i>                |     |
| MUYU                                                                                         | 4 6 |
| <i>Gin intra, vermouth dry y bianco, Orange bitters, amaretto</i>                            |     |

## CLASSIC COCKTAILS

2 9

PISCO SOUR CLÁSICO    *pisco, lime, syrup*

CHICHA SOUR    *pisco, purple corn, syrup*

PISCO PUNCH    *pisco, pineapple juice, lime, fresh fruit*

CHILCANO    *pisco, ginger ale, lime*

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# APPETIZERS

## CHOCLO CON QUESO

2 6

*Valley fresh corn, herb crumbed paria cheese and natural local cheese, uchucuta sauce, organic leaves (vegetarian)*

## OXTAIL CROQUETTES

3 6

*Twelve hour slow cooked andean oxtail, corn, uchucuta sauce*

## PALTA AL MORTERO

3 2

*Rustic Peruvian guacamole, local Andean cheese, olives, broad beans, peppers, accompanied by Andean seeds and cheese crackers*

## SMOKED TROUT

3 4

*Bruschetta style, Toasted artisanal grain bread, herb cream cheese, smoked sliced trout from Puno, pickled radishes, herbs*

## ALPACA SKEWERS

4 5

*Marinated and grilled alpaca fillet, corn, native sauteed herb potatoes, house chilli sauce*

## PASTEL DE CHOCLO

3 6

*Sacred valley corn cake, roasted yellow chilli and cheese cream sauce, Andean herbs*

*(vegetarian)*

## ARREBOZADO DEL CAMPO

3 8

*Cauliflower tempura and baby vegetables from the farm, carrot and pumpkin puree, herb oil, sprouts from the garden*

*(vegan / gluten free)*

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# SOUPS

## SOPA CASERA

26

*Slow cooked beef, vegetables from the sacred valley, quinoa*

## ABUELA'S CHICKEN SOUP

28

*(perfect for altitude sickness)*

*Farm raised chicken, native potatoes, noodles, farm egg, fresh herbs*

# VEGETARIANS

## QUINOA LOCRO

46

*Valley pumpkin stew, quinoa mix, huacatay, broad beans, corn*

*(vegano)*

## COUNTRY SALAD

48

*Local mesclun leaves, avocado, strawberries, local Andean cheese, cherry tomato, berry vinaigrette, pistachio, onion*

*(vegetariano / gluten free)*

# MAIN COURSES

## CHICHARRÓN CUSQUEÑO 50

*Fried marinated local pork belly, golden potatoes, corn, Andean mint and onion salad, house chilli sauce*

## TROUT 52

*Grilled local trout with rosemary and fresh herbs, Andean potato puree, green salad*

## MALAYA FRITA 52

*Twice cooked 300gr beef rib, served with a traditional capchi of seasonal mushrooms*

## ANDEAN OSOBUCO 58

*400gr. Osobuco cooked for twelve hours in herbs, spices and dark local beer, olluco puree, baby vegetables*

## CHICKEN CORDON BLEU 48

*Chicken breast in quinoa crust, artisanal ham, local Andean cheese, potato bake, white herb sauce, fresh green leaves*

## LECHONCITO CUSQUEÑO 68

*Roasted and marinated suckling pig, rocoto relleno, potato bake, tamal cusqueño, uchucuta sauce*

## DUO ARTISANAL CHORIZOS 42

*Lamb chorizo with wild black mushrooms, pork chorizo with cumin and blueberry, chilli jam, olluco puree*

## GUINEA PIG 89

*Farm roasted guinea pig marinated in traditional herbs, local potatoe, rocoto relleno, house chili*

# DESSERTS

25

## CACAO CRÈME BRÛLÉE

*Quillabamba organic chocolate, quinoa pop, raspberry*

## CHEESECAKE

*Lavender and wild honey, roasted strawberries,  
pistachios*

## PANNACOTTA

*Coffee panacotta, andean distilled alcohol poached  
and caramelized pears*

## CROCANTE DE QUINUA

*Filled with sesonal sacred valley fruit, almonds, ginger  
and cinnamon custard sauce*

# HOT DRINKS

## COFFEE

|           |    |
|-----------|----|
| AMERICANO | 9  |
| ESPRESSO  | 9  |
| MACCHIATO | 10 |
| CAPUCCINO | 11 |
| LATTE     | 11 |

## INFUSIONS 10

CHAMOMILE  
LEMONGRASS  
COCA  
MUÑA (*andean mint*)  
BLACK TEA  
ANIS

## LAS AROMÁTICAS 15

MUÑA (*andean mint*), ORANGE PEEL, PINEAPPLE  
LEMONGRASS, GINGER, LEMON  
CEDRONCILLO, CINNAMON, AIRAMPO

## TÉ MACHO 20

PISCO, MUÑA (*andean mint*), PINEAPPLE, LEMON PEEL

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# DRINKS

## NATURALS 15

CHICHA MORADA  
CLASSIC LEMONADE  
MINT LEMONADE  
MUÑA & PINEAPPLE

## SODAS 9

COCA COLA  
IINCA KOLA

## WATER 12

AGUA MUNAY (*still*)  
AGUA MUNAY (*sparkling*)

## BEERS

CUSQUEÑA (*blond, dark, wheat*) 14  
LOCAL CRAFT BEER 18

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YOU INSPIRE US

¡AÑAY!  
*Thank you*

*Lissete y Luke*

*& the whole family*  
GRUPO MORENA