

*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.*



COCKTAILS

SIGNATURE COCKTAILS

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

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*

APPETIZERS

CHOCLO CON QUESO 28

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

OXTAIL CROQUETTES 36

Twelve hour slow cooked andean oxtail, corn, uchucuta sauce

PALTA AL MORTERO 32

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

SMOKED TROUT 36

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

ALPACA SKEWERS 46

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

PASTEL DE CHOCLO 36

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

(vegetarian)

SOUPS

SOPA CASERA 28

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)

ARREBOZADO DEL CAMPO 38

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

(vegan / gluten free)

COUNTRY SALAD 48

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

(vegetariano / gluten free)

MAIN COURSES

CHICHARRÓN CUSQUEÑO 52

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

TROUT 54

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 60

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

CHICKEN CORDON BLEU 52

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

26

CACAO BRÛLÉE

*Quillabamaba organic chocolate mousse,
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 seasonal 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 (<i>andean mint</i>)
BLACK TEA
ANIS

LAS AROMÁTICAS 15

MUÑA (<i>andean mint</i>), ORANGE PEEL, PINEAPPLE
LEMONGRASS, GINGER, LEMON
CEDRONCILLO, CINNAMON, AIRAMPO

TÉ MACHO 20

PISCO, MUÑA (<i>andean mint</i>), PINEAPPLE, LEMON PEEL

* Prices in Nuevos Soles, includes taxes.

DRINKS

NATURALS 15

CHICHA MORADA
CLASSIC LEMONADE
MINT LEMONADE
MUÑA & PINEAPPLE

SODAS 9

COCA COLA
INCA KOLA

WATER 12

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

BEERS

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

* Prices in Nuevos Soles, includes taxes.



YOU INSPIRE US

*¡AÑAY!
Thank you*

Lisete y Luke

& the whole family
GRUPO MORENA