

*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	36
<i>Matacuy, caña alta azul, lime syrup, lime</i>	
INTI LET	38
<i>Intira Gin, vermouth bianco, lime, muña</i>	
CAPITAN JORA	42
<i>Pisco moscatel, salqa botanizado, vermouth cinzano rosso y bianco, chicha de jora, cacao</i>	
EMOLIENTE MULE	38
<i>Matacuy, caña alta azul, lime, emoliente syrup, ginger extract, ginger ale</i>	
FRUTILLADA	36
<i>Salqa botanizado, lime, red fruits cordial, chicha jora y cinnamon</i>	
CAMPO PUNCH	38
<i>Pisco acholado, matacuy, pineapple cordial</i>	
ANDEAN BIRD	42
<i>Caña alta azul, aperol, campari, pineapple, tarwi and cacao milk, lime</i>	
MUYU	46
<i>Intira Gin, vermouth dry y bianco, orange bitters, amaretto</i>	

## CLASSIC COCKTAILS

PISCO SOUR CLASSIC	30
<i>Pisco, lime, syrup</i>	
CHICHA SOUR	30
<i>Pisco, purple corn, syrup</i>	
CHILCANO	32
<i>Pisco, ginger ale, lime</i>	
PISCO PUNCH	34
<i>Pisco, pineapple juice, lime, fresh fruit</i>	

\* Prices in Soles, includes taxes.

# APPETIZERS

<b>CHOCLO CON QUESO</b>	28
<i>Valley fresh corn, herb crumbed paria cheese and natural local cheese, uchucuta sauce, organic leaves (Vegetarian)</i>	
<b>OXTAIL CROQUETTES</b>	36
<i>Twelve hour slow cooked andean oxtail, corn, uchucuta sauce</i>	
<b>PALTA AL MORTERO</b>	32
<i>Rustic Peruvian guacamole, local Andean cheese, olives, broad beans, peppers, accompanied by Andean seeds and cheese crackers</i>	
<b>SMOKED TROUT</b>	36
<i>Bruschetta style, Toasted artisanal grain bread, herb cream cheese, smoked sliced trout from Puno, pickled radishes, herbs</i>	
<b>ALPACA SKEWERS</b>	46
<i>Marinated and grilled alpaca fillet, corn, native sauteed herb potatoes, house chilli sauce</i>	
<b>CAUSITA LIMENA</b>	40
<i>Andean potato causa, shredded chicken, alioli, avocado, tomato, capsicum, olives.</i>	
<b>CLASSIC CEVICHE</b>	48
<i>Cubes of white fish, leche de tigre, local chili, onion, served with andean corn and glazed sweet potato.</i>	

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# SOUPS

ABUELA'S CHICKEN SOUP 32

*(Perfect for altitude sickness)*

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

PUMPKIN SOUP 32

*Peruvian pumpkin soup, served with croutons,  
cream, parmesan cheese, oregano,  
rosemary and garlic*

# 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)*

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# MAIN COURSES

CHICHARRON CUSQUENO	58
<i>Fried marinated local pork belly, golden potatoes, corn, Andean mint and onion salad, house chilli sauce</i>	
TROUT	58
<i>Grilled local trout with rosemary and fresh herbs, Andean potato puree, green salad</i>	
MALAYA FRITA	54
<i>Twice cooked 300gr beef rib, served with a traditional capchi of sesonal mushrooms</i>	
ANDEAN OSOBUCO	66
<i>400gr. Osobuco cooked for twelve hours in herbs, spices and dark local beer, olluco puree, baby vegetables</i>	
CHICKEN CORDON BLEU	58
<i>Chicken breast in quinoa crust, artisanal ham, local Andean cheese, potato bake, white herb sauce, fresh green leaves</i>	
LECHONCITO CUSQUENO	68
<i>Roasted and marinated suckling pig, rocoto relleno, potato bake, tamal cusqueño, uchucuta sauce</i>	
ANDEAN GUINEA PIG	79
<i>Farm roasted guinea pig marinated in traditional herbs, potato bake, corn, rocoto relleno, criolla salad.</i>	
LOMO SALTADO CLASICO	62
<i>Stir fried beef fillet, vegetables, fried local potatoes, rice.</i>	
GNOCCHIS CAMPO	56
<i>Grilled marinated chicken, sesonal mushrooms, gnocchis, roasted tomato sauce, cream, parmesan cheese</i>	
SEBIS'S BURGER	40
<i>Housemade double beef burgers, grilled onions, bacon, tomato, lettuce, cheese, burger sauce, fried local potatoes.</i>	

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# DESSERTS

CACAO BRÛLÉE 28  
*Quillabamba organic chocolate mousse,  
quinoa pop, strawberry*

CHEESECAKE 26  
*Andean cheesecake served with strawberries  
and crispy pistachio, red fruit mousse*

PANNACOTTA 26  
*Coffee panacotta, andean distilled alcohol poached  
and caramelized pears*

CROCANTE DE QUINUA 26  
*Filled with sesonal sacred valley fruit,  
almonds, ginger  
and cinnamon custard sauce*

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# HOT DRINKS

## COFFEE

AMERICANO	9
ESPRESSO	
MACCHIATO	9
CAPUCCINO	12
LATTE	12

## INFUSIONS 15

CHAMOMILE	
LEMONGRASS	
COCA	
MUÑA ( <i>Andean mint</i> )	
BLACK TEA	
ANIS	

## LAS AROMATICAS 18

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

## TE MACHO

PISCO, MUÑA ( <i>Andean mint</i> ), PINEAPPLE, LEMON PEEL	20
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# DRINKS

## NATURAL AND ARTISANAL 15

CHICHA MORADA

CLASSIC LEMONADE

MINT LEMONADE

MUÑA & PINEAPPLE

## SODAS 12

COCA COLA

INCA KOLA

## WATER 10

AGUA MUNAY (*Still*)

AGUA MUNAY (*Sparkling*)

## BEERS

CUSQUEÑA (*Golden, dark, wheat*) 14

LOCAL CRAFT BEER 20

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YOU INSPIRE US

¡AÑAY!  
Thank you

*Lisete y Luke*

*& the whole family*  
GRUPO MORENA