

*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.

SOMETHING TO START

TORTITAS DE CHOCLO 42

Spiced trout tartare with ceviche-style aioli, spicy chalaca and avocado mousse with leche de tigre.

OXTAIL CROQUETTES 40

Slow-cooked Andean oxtail for twelve hours, uchucuta sauce.

CACHANGA CUSQUEÑA 48

Cured trout, seasonal mushrooms, guacamole, local cheese with arugula, cherry tomatoes and pesto.

CONCHAS BRASA 52

Scallops in sudado-style broth, gratinéed with black garlic and Grana Padano.

HUMMUS DEL SOL 42

Roasted peppers and garlic with chickpeas, cheese salad, olives and wild tomatoes, served with artisanal Inca bread.

APETTIZERS

PAPITAS DE CAMPO	38
<i>Andean tubers baked huatia-style, with huancaína sauce evoking childhood memories, my grandmother Hemeteria's uchucuta and olive chimichurri.</i>	
ALPACA SKEWERS	48
<i>Grilled marinated alpaca fillet, corn pepián and chalaquita with tuber textures, served with anticucho-style mayonnaise.</i>	
AVENTURA DE LA CAUSA	46
<i>Andean potato causa with chicken escabeche, avocado, sweet potato spaghetti, eggs and flavored aioli.</i>	
LECHONCITO EN TACO	40
<i>Corn tortillas, traditional Cusco-style suckling pig, corn pepián, criolla salad and rocoto mayonnaise.</i>	
CEVICHE CALENTÓN	66
<i>Fresh market fish, mixed seafood with a powerful leche de tigre, onion, aji charapita, served with fried corn, all grilled.</i>	
ESTIRADITO AL ESTILO JOSÉ	62
<i>Slices of highland trout with an airampo crust, yellow leche de tigre, avocado, sweet potato, quinoa chalaquita.</i>	

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SOUPS

CALDITO PARA LA ALTURA 32

Farm-raised chicken, native potatoes, noodles, farm egg, toasted corn and herbs.

CREMOSO DE ZAPALLO Y KION 36

Cream of Peruvian squash with a touch of ginger, Parmesan cheese, oregano and microgreens.

EL CHUPÍN DE CAMPO 68

A tribute to Andean flavors; quinoa, popped shrimp, creamy milk emulsion with poached egg, corn and local cheese.

VEGETARIANS

GNOCCHIS PRIMAVERA 42

Potato and blueberry gnocchis in a creamy green bean sauce, topped with cheese.

HONGOS EN DIVERSIÓN 56

Sautéed seasonal mushrooms over almond cream, padano cheese, fried tomatoes, avocado oil and sprouts.

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MAIN COURSES

CHICHARRON CUSQUEÑO 62

Fried marinated local pork belly, golden potatoes, corn, Andean mint and onion salad.

PARRILLON DE TRUCHA 64

Grilled trout with garlic and caper sauce, crispy potatoes, roasted asparagus and crunchy rice.

ANCESTRAL CUY 82

Half crispy-textured guinea pig on potato tacu tacu, with cashew nut sauce, corn and fresh mint salad.

COSTILLAR DE RES DE LARGO ALIENTO 72

Twelve hour slow cooked beef ribs in panca chili and chicha jora jus, yucca, stuffed rocoto tempura and mushroom criolla salad.

CORDON BLEU DE TERNERA 68

Beef tenderloin in a toasted bread crust, artisanal ham, local cheese, beef and vegetable sauce, served with a green salad and mashed potatoes.

LA CARRILLERA 68

Slow-cooked for 18 hours at a low temperature, with rich natural juices, creamy corn.

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MAIN COURSES

LOMO SALTADO CLÁSICO	64
<i>Wok-fried beef fillet with vegetables in spiced juices, fried local potatoes and rice with corn and butter.</i>	
BABY CHICKEN AL ESTILO DEL CAMPO	70
<i>Half baby chicken, marinated in chicha de jora and special chili, slow-roasted and served in its own juices with corn and spring salad.</i>	
LANGOSTINOS GIGANTES Y PULPO PARRILLEROS	72
<i>Creole-style rice macerated in chili peppers and beer, avocado chalaca, grana padano cheese and smoked chimichurri.</i>	
BURGER PARRILLERA	40
<i>Homemade double beef burgers with grilled onions, bacon, tomato, lettuce, cheese, burger sauce and French fries.</i>	
POLLITO MAICERO SALAD	52
<i>Crispy chicken fillet with a cornflake crust, fresh lettuces, corn chips, sun-dried tomatoes, roasted asparagus, plenty of cheese and a country-style vinaigrette.</i>	
CODILLO BRASEADO (TO SHARE)	92
<i>Creamy chili rice with pork, fried banana, avocado, chalaca, and creole salad.</i>	

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DESSERTS

CACAO BRÛLÉE	30
<i>Quillabamba organic chocolate mousse, quinoa pop, strawberry</i>	
CHEESECAKE	28
<i>Andean cheesecake served with strawberries and crispy pistachio, red fruit mousse</i>	
PANNACOTTA	28
<i>Coffee pannacotta, andean distilled alcohol poached and caramelized pears</i>	
CROCANTE DE QUINUA	26
<i>Filled with sesonal sacred valley fruit, almonds, ginger and cinnamon custard sauce</i>	

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HOT DRINKS

COFFEE

AMERICANO	9
ESPRESSO	9
MACCHIATO	12
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 22

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YOU INSPIRE US

¡AÑAY!
Thank you

Lissete y Luke

& the whole family
GRUPO MORENA