

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
<i>Spiced trout tartare with ceviche-style aioli, spicy chalaca and avocado mousse with leche de tigre.</i>	
OXTAIL CROQUETTES	40
<i>Slow-cooked Andean oxtail for twelve hours, uchucuta sauce.</i>	
CACHANGA CUSQUEÑA	48
<i>Cured trout, seasonal mushrooms, guacamole, local cheese with arugula, cherry tomatoes and pesto.</i>	
CONCHAS BRASA	52
<i>Scallops in sudado-style broth, gratinéed with black garlic and Grana Padano.</i>	
HUMMUS DEL SOL	42
<i>Roasted peppers and garlic with chickpeas, cheese salad, olives and wild tomatoes, served with artisanal Inca bread.</i>	

# APETTIZERS

## PAPITAS DE CAMPO

38

*Andean tubers baked huatia-style,  
with huancaína sauce evoking childhood memories,  
my grandmother Hemeteria's uchucuta  
and olive chimichurri.*

## ALPACA SKEWERS

48

*Grilled marinated alpaca fillet,  
corn pepián and chalaquita with tuber textures,  
served with anticucho-style mayonnaise.*

## AVENTURA DE LA CAUSA

46

*Andean potato causa with chicken escabeche,  
avocado, sweet potato spaghetti, eggs  
and flavored aioli.*

## LECHONCITO EN TACO

40

*Corn tortillas, traditional Cusco-style suckling pig,  
corn pepián, criolla salad  
and rocoto mayonnaise.*

## CEVICHE CALENTÓN

66

*Fresh market fish, mixed seafood with a powerful leche de tigre,  
onion, aji charapita, served with fried corn,  
all grilled.*

## ESTIRADITO AL ESTILO JOSÉ

62

*Slices of highland trout with an airampo crust,  
yellow leche de tigre, avocado, sweet potato,  
quinoa chalaquita.*

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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