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

TERRUA

RAÍZ (Lurin - Lima) 40
Vodka de Cajón, Adberg Wisky, Jägermeister, pineapple, orange oxidation, lemon & ginger cordial.

AROMA A CAFÉ (Oxapampa - Pasco) 52
Plantation Rum, Gran Kafa, Licor 43, Frangelico, pecan praline.

DEL VALLE (Valle Sagrado - Cusco) 38
IIntira Gin, pineapple, eucalyptus syrup, lemon, quinoa chicha.

SIEMBRA (Lurín - Lima) 40
Vodka de Cajón, citrus liqueur, mandarin & lemon, chamomile foam, tonic water.

RITUAL (Ollantaytambo - Cusco) 42
Caña Alta Añejo, Jack Daniels Whiskey, turmeric, pineapple, lemon, colored paper.

HOJA DE COCA (La Convención - Cusco) 38
Pickcha Coca, apple liqueur, pineapple, lemon.

MI SUEGRA (Ancash - Ancash) 48
Black Whisky, Arkano 10 Years, Cocchi Vermouth, toffee liqueur, queso helado (traditional spiced milk sorbet).

QORI NEGRONI (Chiclayo - Chiclayo) 52
Millonario Rum, vermouth mix, clarified mango, Campari.

HEY BABY! (Lima - Lima) 40
Sinsonte chili liqueur, Amazonian botanical gin, pineapple, citric, airampo (cactus seed) syrup, llama plata.

CLASSIC COCKTAILS

PISCO SOUR CLASSIC *Pisco, lime, syrup* 35

CHICHA SOUR *Pisco, purple corn, syrup* 35

CHILCANO *Pisco, ginger ale, lime* 38

PISCO PUNCH *Pisco, pineaple juice, lime, fresh fruit* 36

* *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.

* *Prices in Soles, includes taxes.*

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, ají 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.

* *Prices in Soles, includes taxes.*

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.

* *Prices in Soles, includes taxes.*

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
Wok-fried beef fillet with vegetables in spiced juices,
fried local potatoes and rice
with corn and butter.

BABY CHICKEN AL ESTILO DEL CAMPO 70
Half baby chicken, marinated in chicha de jora
and special chili, slow-roasted and served in its own juices
with corn and spring salad.

LANGOSTINOS GIGANTES Y PULPO PARRILLEROS 72
Creole-style rice macerated in chili peppers and beer,
avocado chalaca and smoked chimichurri.

BURGER PARRILLERA 40
Homemade double beef burgers with grilled onions,
bacon, tomato, lettuce, cheese,
burger sauce and French fries.

POLLITO MAICERO SALAD 52
Crispy chicken fillet with a cornflake crust, fresh lettuces,
corn chips, sun-dried tomatoes, roasted asparagus,
plenty of cheese and a country-style vinaigrette.

CODILLO BRASEADO (TO SHARE) 92
Creamy chili rice with pork, fried banana,
avocado, chalaca, and creole salad.

* *Prices in Soles, includes taxes.*

DESSERTS

CACAO BRÛLÉE 30
Quillabamba organic chocolate mousse,
quinoa pop, strawberry

CHEESECAKE 28
Andean cheesecake served with strawberries
and crispy pistachio, red fruit mousse

PANNACOTTA 28
Coffee pannacotta, andean distilled alcohol poached
and caramelized pears

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

* *Prices in Soles, includes taxes.*

HOT DRINKS

COFFEE

AMERICANO	9
ESPRESSO	9
MACCHIATO	12
CAPUCCINO	12
LATTE	12

INFUSIONS 15

CHAMOMILE

LEMONGRASS

COCA

MUÑA (*Andean mint*)

BLACK TEA

ANIS

LAS AROMATICAS 18

MUÑA (*Andean mint*), ORANGE PEEL, PINEAPPLE

LEMONGRASS, GINGER, LEMON

CEDRONCILLO, CINNAMON, AIRAMPO

TE MACHO

PISCO, MUÑA (*Andean mint*), PINEAPPLE, LEMON PEEL 20

** Prices in Soles, includes taxes.*

DRINKS

NATURAL AND ARTISANAL 15

CHICHA MORADA

CLASSIC LEMONADE

MINT LEMONADE

MUÑA & PINEAPLE

SODAS 12

COCA COLA

INCA KOLA

WATER 10

AGUA MUNAY *(Still)*

AGUA MUNAY *(Sparkling)*

BEERS

CUSQUEÑA *(Golden, dark, wheat)* 14

LOCAL CRAFT BEER 22

** Prices in Soles, includes taxes.*





YOU INSPIRE US

¡AÑAY!
Thank you

Lissete y Luke

& the whole family
GRUPO MORENA