

## ORGANIC COFFEES

ESPRESSO	S/.6
AMERICANO	S/.8
MACCHIATO	S/.8
CAPPUCCINO	S/.10
LATTE	S/.12
FLAT WHITE	S/.12
DOUBLE ESPRESSO	S/.10
DOUBLE ESPRESSO AMERICANO	S/.10
DOUBLE ESPRESSO CAPPUCCINO	S/.12
MOCHACCINO	S/.12
FRAPPUCCINO	S/.12
FRENCH PRESS METHOD	S/.15
ICED COFFEE	S/.10

HOT CHOCOLATE | S/. 12  
100% CHUNCHO CACAO + MILK

ALMOND MILK EXTRA + S/. 2

## LEMONADES & KOMBUCHA

LEMONGRASS & GINGER LEMONADE	S/.10
BLUEBERRY LEMONADE	S/.15
GREEN LEMONADE	S/.10
LEMON + MINT.	
LEMONADE PITCHER	S/.15

DR KION  
KOMBUCHA / GINGER BEER / GOLDEN BEER  
DR KION 350ML S/.10      DR KION 750ML - S/.24

QAMBU S/. 10  
Passion fruit & mango / Coca / Purple corn  
/ Strawberry / Goldenberry

POQOY S/. 15  
Ginger and turmeric / Lemon and mint /  
Passion fruit pineapple

BUCHA DEL VALLE S/. 12.5  
Beetroot / Ginger / Lavender / Rose

KEFIR 330ML S/. 12.5  
Coca with muña and maca / Hibiscus with  
raspberry / Pineapple

GLASS OF WINE | S/. 15  
SPIKED TEA | S/. 16

## NATURAL JUICES AND EXTRACTS

THE CLASSICS	S/. 10
PAPAYA / PINEAPPLE / STRAWBERRY / MANGO / BANANA / ORANGE	
THE TASTIES	S/. 12
CHOOSE THE COMBINATION OF 2 FRUITS Frutas: Fresa / Mango / Naranja / Papaya / Plátano / Piña.	
LOS SANITOS	S/. 14
MAYRA: Beetroot + Carrot + Orange + Ginger	
DANIELACHA: Celery + Spinach + Apple + Lemon and Ginger.	
POWER: Apple + Ginger + Beetroot + Carrot + Orange.	
JUICES WITH ALMOND MILK +S/. 2	
COCA, CAÑIHUA OR MACA POWDER+ S/. 3	

## CRAFT BEERS

CERVECERIA DEL VALLE | S/. 15  
Apu Verónica: (American double IPA)  
95 IBU 9.6% ABV

Inti Punku (American IPA) 70 IBU  
6.79% ABV

Be Kind (American Pale Ale) 44 IBU  
5.5% ABV

TROGLO BIRRA | S/. 16

La Huaranita: IPA 60 IBU / 7.5% ABV  
Kincho Red: 28 IBU / 5.8% ABV

SACRAMENTO | S/. 14  
Red ale / Golden / Stout

## NATURAL INFUSIONS

MATE DEL CAMPO | S/.10

Rose mix + Hibiscus flower + Fennel  
+ Boldo + Ayrampo + Apple +  
Pineapple + Lemon + Orange.

CLASSIC TEAS | S/. 10  
Black / Green / Hibiscus flower or  
rose mix

CHAI LATTE | S/. 19  
MATCHA LATTE | S/. 13



## SANDWICHES

ALL SERVED WITH FRENCH BREAD.

### CLASSIC HAM & CHEESE | S/. 15

Artisanal Country Ham and Andean Cheese

### CLASSIC HAM & CHEESE & PESTO | S/. 18

Artisanal Country Ham, House Pesto, and Andean Cheese.

### SERRANITO | S/. 18

Artisanal Serrano Ham, Andean Cheese, Cherry Tomatoes, and Mixed Greens.

- Served with French Fries.

### CHORIPAN | S/. 20

Artisanal Chorizo, House Chimichurri, and Mixed Greens.

- Served with French Fries.

### HONGOS PESTO | S/. 18 ✓

Mushrooms, House Pesto, Andean Cheese, Cherry Tomatoes, and Mixed Greens.

- Served with French Fries

### CHICKEN HUMMUS | S/. 22 ✓

Grilled Chicken, Zucchini, Confit Tomatoes, and Hummus.

- Served with French Fries

### TOMATOES WITH OLIVE OIL | S/. 20 ✓

Bell pepper, tomato, caramelized onions, mushrooms, avocado, sprouts. Honey balsamic dressing with mustard, olive oil, and balsamic vinegar.

- Served with French Fries.

### DEL BOSQUE | S/. 20 ✓

Zucchini, caramelized onions, marinated tomato, tofu, mushroom pâté, walnuts, mushrooms, oyster mushrooms, olive oil.

- Served with French Fries.

## SAVORY WRAP

MIXED GREENS BASE, CONFIT TOMATOES, OLIVES, GRILLED ZUCCHINI, HUMMUS.

With Falafel | S/. 20 ✓

With Mushrooms | S/. 20 ✓

With Chicken | S/. 24

With Trout | S/. 30

## DEL CAMPO TOAST

ALL SERVED WITH SEEDED COUNTRY BREAD.

### HOUSE CLASSIC | S/. 16 ✓ VEGAN

Avocado, cherry tomatoes, basil, and poached eggs

### CAPRESSE TOAST | S/. 17 ✓

Cream Cheese, Basil, Confit Tomatoes, Poached Eggs.

### HUMMUS TOAST | S/. 16 ✓ VEGANO

Hummus, Cherry Tomatoes, Mushrooms, Pesto, and Sesame Seeds.

### DEL CAMPO | S/. 16 ✓

Grilled Zucchini and Bell Pepper, Extra Virgin Olive Oil, Hummus, Mushrooms, and Sesame & Hulled Sesame Seeds.

### THE FARMER | S/. 23

Bacon, Organic Scrambled Eggs, Avocado, Tomato, and Mixed Greens.

### DE LA COCHA | S/. 26

Smoked Trout, Capers, Avocado, Tomato, and Mixed Greens.

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## BURGUERS

### ALPACA BURGUER | S/. 38

Alpaca Burger, Tomato, Zucchini, served with Avocado and Mixed Greens.

- Served with French Fries.

### BEEF BURGUER | S/. 28

Beef Burger, Tomato, Zucchini, served with Avocado and Mixed Greens.

- Served with French Fries.

### VEGETARIAN BURGUER | S/. 20 ✓

Lentil, Chickpea or Quinoa Patty, Lentil Sprouts, Tomato, Zucchini, Caramelized Onion. Served with Avocado and Mixed Greens.

- Served with French Fries.

Extra cheese + S/. 2

Extra egg + S/. 2

Extra bacon + S/. 3

Extra fried plantain + S/. 3





## PIZZAS - S/. 43

LA BODEGA 138

### DEL CAMPO ✓

Zucchini, Onion, Bell Pepper, and Black Olives

### MARGARITA ✓

Tomato, Basil, Tomato Sauce, and Mozzarella.

### AMERICANA

English Ham, Tomato Sauce, and Mozzarella.

### PEPITO

Pepperoni, Tomato Sauce, and Mozzarella.

### LA BODEGA

Mushrooms, Bacon, Leek, Tomato Sauce, and Mozzarella.

### HAWAIANA

English Ham, Tomato Sauce, Pineapple, and Mozzarella.

### SIR GIANCA

Chorizo, Bacon, Red Bell Pepper, Tomato Sauce, and Mozzarella.

## PASTAS

ALL PASTAS SERVED WITH HOUSE-MADE ARTISANAL PESTO

1.1) Gluten-Free Pasta (80% Organic Quinoa + 20% Potato Starch)

2) Egg pasta ✓

With vegan burger | S/. 25 - vegan

With mushrooms | S/. 28 - vegan

With beef burger | S/. 28

With smoked trout | S/. 38

With double chorizo | S/. 33

4) Ravioli S/.26 ✓

3) Capelettis. | S/.28 ✓

5) Vegan Lasagna S/.25 ✓

Extra Parmesan Chesse + s/. 5

## SALADS

BASE OF: MIXED GREENS, AVOCADO, TOMATO, ZUCCHINI, CARROT, AND BEETROOT

With Vegan Burger | S/. 22 ✓

With Mushrooms (Vegan) | S/. 22

With Beef Burger | S/. 25

With Double Chorizo | S/. 30

With Smoked Trout | S/. 35

COUNTRYSIDE SALAD | S/. 22 ✓

Mixed Greens, Lettuce, Hard-Boiled Egg, Olive, Chickpeas, Avocado, Tomato, and Grilled Asparagus.

GARDEN FLAVORS | S/. 22 ✓

Avocado, quinoa, cherry tomato, fusilli pasta, mezclum. Dressed with pickled cucumber vinaigrette, nutritional yeast, olive oil, and mustard.

AUTUMN SALAD | S/. 22 ✓

White cabbage, boiled sweet potato, green apple, dates, caramelized pecans. Dressed with coconut yogurt and agave syrup.

GREEN PASSION WITH PASSION FRUIT ✓  
DRESSING | S/. 22

Strawberries, mango, pomegranate, black quinoa. Passion fruit dressing.

TARWI BOWL | S/. 22 ✓

Mezclum, mango, avocado, shredded carrot, tarwi falafel

## POKE BOWLS

BASED ON: WHITE RICE or QUINOA.  
CUCUMBER, WHITE ONION, CONFIT TOMATOES, ZUCCHINI, AVOCADO, CARROT, RADISH

With chicken | S/. 28

With Trout | S/. 34

With mushrooms | S/. 23

SOUP OF THE DAY S/. 12



## FRUIT SALADS

BOWL | 

BIG S/.16 - SMALL S/. 12  
GLUTEN FREE

Seasonal Fruits: Papaya / Mango /  
Banana / Strawberry + Honey +  
Sesame Seeds + Natural Yogurt and  
Vegan Granola.

VEGAN BOWL | 

BIG S/.20 - SMALL S/. 14  
GLUTEN FREE

Seasonal Fruits: Papaya / Mango /  
Banana / Strawberry + Honey +  
Sesame Seeds + Coconut Yogurt  
and Vegan Granola.

ACAI BOWL | S/. 20   
VEGANO - GLUTEN FREE

Açaí + Seasonal Fruits: Banana  
and Strawberry + Coconut  
Yogurt and Vegan Granola

## ARTISANAL ICE CREAMS

HOUSE CLASSICS X 100 GR. |  
S/. 7

(Blueberry / Chocolate /  
Mango or Passion Fruit)

BROWNIE WITH ARTISANAL ICE  
CREAM | S/. 15

## DESSERTS

CAKE OF THE DAY.	S/. 7
LEMON CHEESECAKE	S/. 18
OREO CHEESECAKE	S/. 15
TRES LECHES CAKE	S/. 10
COUNTRYSIDE COOKIES.	S/. 4
BROWNIE	S/. 7
LEMON PIE	S/. 12
APPLE CRUMBLE (VEGAN)	S/. 12
PANCAKES	S/. 15

WAFFLES | S/. 33  
Con Fruta, Manjarblanco y Fudge.

CRÊPE WITH ICE CREAM S/. 17  
White Dulce de Leche, Chocolate Fudge,  
Honey, Banana, and Strawberries.

FRENCH TOAST | S/. 17  
Sliced bread stuffed with cream  
cheese, dipped in egg batter,  
served with banana, strawberries,  
powdered sugar, and agave syrup.

