

MENÚ

STARTERS

Anticucho

Beef heart on fire, andean potatoes, peanut sauce, seven bolivian chillies sauce. Bs. 35

Sopita de Maní

Peanut consommé, vegetable, noodles, sweet potatoes crispies and parsley chlorophyll. Bs. 38

Ispi

Fried Ispi (small fish from Titicaca lake), mote (dehydrated corn), andean potatoes, herbs dressing and our traditional jallpa huayka (chili, green onion,egg and cheese). Bs. 35

Karapecho

Brisket beef fried, mote (dehydrated corn), andean potatoes, beef demi-glacé, quail egg and traditional jallpa huayka (chili, green onion,egg and cheese). Bs. 35

RELLENOS

Papa

Mashed potato stuffed with beef stew. Bs. 25

Plátano

Mashed plantain stuffed with pork stew. Bs. 25

Lengua

Mashed potato stuffed with Slow cooking beef tongue. Bs. 30

*All rellenos come with pickles, peanut sauce and green onion emulsion.

MAIN COURSES

Menudito

Pork, chicken and beef consommé, chicutillo chili, locoto, lemon, green onion and puffed porkskin. Bs. 80

Silpancho

Shouldered beef, rice, andean tubers, two sunny side up eggs, sarza (onion, locoto chili, tomato and herb dressing). Bs. 70

Pique

Beef bites, chorizo chuquisaqueño , smoked sausage, onion, tomato, fried cheese, andean potato and locoto chili. Bs. 85

Pejerrey

Andean tuber mille-feuille, tempura pejerrey (white fish from Titicaca lake), acevichada sauce, avocado emulsión, and roasted cherry tomatoes. Bs. 90

* Optional: rice and potatoes.

Cola de res

Slow cooking beef tail in Demi-glacé, cassava puree, sautéed vegetables and smoked chimichurri sauce. Bs. 75

Thimpu

Lamb Thimpu, queta rice , chuño chips and potato. Bs. 90

Lengua Mentirosa

Slow cooking beef tongue in red chili sauce, shouldered beef in yellow chili sauce, tunta(dehydrated potato) coated in peanut, tiny sonsitos (cassava and cheese), fresh salad (onion and tomato) Bs. 90

Mondongo

Slow cooking pork, red chili sauce, mote (dehydrated corn), beetroot greens and puffed porkskin. Bs. 80

Plato Paceño

Andean tuber, fried cheese, grilled sealed corn, faba beans puree, chili emulsion and cherry tomato. Bs. 65

Chajchu Rufina

Potosí and Cochabamba united through a unique dish. Brisket beef, pork neck, faba beens, green onion, chuño (dehydrated potato), boiled egg and red chili sauce from Padilla Chuquisaca - Bolivia Bs. 85

PARA COCHALAS (TO SHARE)

Machu Pique

The same as Pique but only for four brave people. Bs. 199

DESSERTS

Helado de canela y tumbo con tawas

Typical pastry from Potosi, red fruits jelly, tumbo and cinnamon ice cream. Bs. 35

Alfajor de Chocolate y almendras

Amazonian nut cookie, chocolate ganache, lemon ice cream and coffe ground. Bs. 35

Chantilly

Handmade fruit jelly , whipped cream , lemon and cinnamon. Bs. 35

Helado de albañil

Banana ice cream, marraqueta pudding and pranile, cola soda syrup. Bs. 35

We only use bolivian products

LA·RUFINA

Comida Rápida Artesanal

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VINOS

WHITE WINES

Ugni Blanc - Stelar Kohlberg - Tarija	Bs. 160
Trivarietal Campos de Solana - Tarija	Bs. 180
Wine by the glass.	Bs. 35

* Consultar disponibilidad

RED WINES

Vischoqueña - Don Cristian Tierra Roja - Cinti Chuquisaca	Bs. 200
Malbec Block 23 Kohlberg - Tarija	Bs. 180
Sangiovese Magnus - Tarija	Bs. 200
Tannat - Origen Aranjuez - Tarija	Bs. 220
Wine by the glass.	Bs. 39

* Consultar disponibilidad

OTHERS

Orange Turbio Cepas de Oro - Cinti Chuquisaca	Bs. 180
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BEBIDAS

INFUSIONS

lemon Grass and Pineaplee	Bs. 15
Chamomile and airampu	Bs. 15
Coca and Honey	Bs. 15
Traditional distilled Bolivian coffee	Bs. 15
Hot Sultana.	Bs. 15

BEERS

Thaqrexa (Tarija) 500 ml	Bs. 45
Potosina (Potosi) 4000 330 ml*	Bs. 40
Uyuni (La Paz) 330 ml*	Bs. 30
Cervero (La Paz) 330 ml*	Bs. 35
Potosina Pilsener (Potosina) 330 ml	Bs. 30
Huari (Oruro) 330 ml	Bs. 30

* CHECK AVAILABLE VARIETIES

JUICES

Mocochinchi	Bs. 15
Seasonal Juice.	Bs. 15
Life changing juice	Bs. 20

BOTTLED

Cascadita 215 ml	Bs. 9
Papaya Salvietti 250 ml	Bs. 9
Water still/sparkling 330 ml	Bs. 10

COCKTAILS

Sultana con Sultana Sultana, cloves, cinnamon and singani.	Bs. 35
Chufly Singani, ginger ale, lemon.	Bs. 35
Yungueño Singani an seasonal fruit juice.	Bs. 39
Milk Punch Sucumbé Singani, clarified milk, spices, cranberries in maraschino, cinnamon foam, orange smoke.	Bs. 41
Cocalero Mule Cocalero de Altura (coca distillate), ginger and lemon grass.	Bs. 41
Verbena Chiquitana Amazon gin, triple sec, tangerine, copoazú (amazonian fruit) and valerian.	Bs. 41
Chispas Vodka, campari, syrup made of burnt: orange, locoto and aji chicotillo, grape fruit soda and ginger foam.	Bs. 41

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