

# 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

### Chairo

Chalona (dehydrated lamb meat) consommé, beef rib, chuño, mote (dehydrated corn), wheat, vegetables, mint and puffed porkskin. 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

## RELLENOS

### Papa

Mashed potatoes stuffed with beef stew. Bs. 25

### Plátano

Mashed plantain stuffed with pork stew. Bs. 25

### Vegetariano

Rice stuffed with Callampa mushrooms stew, caramelized onion and spinach Bs. 25

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

## MAIN COURSES

### Menudito

Pork, chicken and beef consommé, chicotillo 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

Shredded beef tail in Demi-glacé , cassava puree, sautéed vegetables and smoked chimichurri sauce. Bs. 80

### Thimpu

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

### Qesumacha

Yellow chili, chijchipa leaves, corn, cheese, small andean potatoes, huacataya leaves and faba beans. Bs. 70

### 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

\* Optional with beef (T-bone) (+ 15 Bs.)

## DESSERTS

### Helado de canela y tumbo con tawas

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

### Arroz con Leche

Creamy rice, sucumbe foam, red fruits coulis, cinnamon custard and cinnamon tulip cookie . 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

## TASTING MENU

### Five - Course tasting menu.

Flavors that tell stories. Each course has been carefully selected to provide a unique experience through the traditional bolivian taste. Bs. 160

### Drink pairing

Bolivian wines pairing and signature cocktails. Bs. 90

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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