

MENU

STARTERS

Masaco Mashed ripe plantain with chaqueño cheese, crispy charque, and peanut sauce	Bs. 30
Anticucho Flame-grilled beef heart, Andean potatoes, peanut sauce, seven-chilli salsa	Bs. 35
Sopita de Maní 🌱 Peanut consommé with vegetables, noodles, crispy sweet potato, and parsley chlorophyll	Bs. 38
Ispi Crispy deep-fried ispi fish, corn, Andean potatoes, fresh herb sauce, and a chili-cheese sauce	Bs. 35
Relleno de papa Stuffed potato with creamy potato purée and slow-cooked beef filling	Bs. 25

MAIN COURSES

Majadito Smoked duck with seasoned creamy rice, plantain chips, and house pickles	Bs. 90
Plato Paceño 🌱 Andean tubers with fried cheese, seared corn, fava bean purée, and chili emulsion <i>Optional: Beef chop + Bs. 15</i>	Bs. 70
Silpancho Beef cutlet, rice, potatoes, fried egg, and fresh salad of onions, tomatoes, and hot peppers	Bs. 75
Cola de res Slow-braised oxtail in a rich demi-glace, served with creamy cassava purée, sautéed vegetables, and smoky chimichurri.	Bs. 85
Pique Beef fillet, Chuquisaca chorizo, smoked sausage, potatoes, onions, tomatoes, peppers and cheese	Bs. 90
Chicharrón de trucha Crispy fried trout in a light beer tempura, served with a chili-cheese emulsion, potatoes and radishes	Bs. 90
Menudito 🍖 Long-simmered consommé of pork, chicken, and beef, ají chicotillo, chives, and puffed pork rind	Bs. 85
Mondongo 🍖 Pork belly stewed in a red chili pepper sauce with corn, crispy pork rind and beet microgreens	Bs. 85
Ají de lengua 🍖 Slow-cooked beef tongue in red chili sauce, peanut-crusted chuño, and onion-tomato salad	Bs. 90
Planchita 7-day dry-aged beef, yuca sonso, criollo sausage, poached egg, and chorrellana (sautéed onions, cherry tomatoes, and locoto peppers)	Bs. 117

KIDS' MENU

Donde mi abuela Fried chicken or trout bites, served with rice and crispy potatoes.	Bs. 35
Pique bebe Grilled beef with chorizo and crispy potatoes	Bs. 35

DESSERTS

Helado de canela y tumbo con tawas Traditional Potosí pastry, red berry jelly and artisanally-churned cinnamon and tumbo ice cream	Bs. 35
Jichaska Sweet corn cake grilled on a traditional disc plow, cheese, Samaipata honey, and seasonal ice cream	Bs. 35
Chantilly Grilled seasonal fruits with traditional whipped milk	Bs. 35
Postre del albañil Banana ice cream and bread pudding, crunchy marraqueta praline, drizzled with a cola syrup	Bs. 35

LA•RUFINA



@LaRufinaBolivia

DRINKS

COCKTAILS

New!	
Frutas 1825 Vodka, pineapple, tangerine, strawberry, lime	Bs. 35
Chuflay Singani, ginger ale, lime	Bs. 35
Yungueño Singani and seasonal juice	Bs. 39
Milk Punch Sucumbé Singani, clarified milk, spices and blueberries	Bs. 41
Chispas Vodka and Campari with burnt orange syrup, chili peppers, grapefruit, ginger foam	Bs. 41

BEER

Thaqrex (Tarija) 500ml	Bs. 45
Cervero (Lpz) 330ml	Bs. 35
Huari (Oruro) 330 ml	Bs. 30

SOFT DRINKS

Cascadita 215 ml	Bs. 9
Papaya Salvietti 250 ml	Bs. 9
Sparkling / Still Water 330 ml	Bs. 10
Coka Quina (sugar free) 750 ml	Bs. 20

JUICES

Mocochinchi	Bs. 15
Seasonal juice	Bs. 15
Cambiavidas juice	Bs. 20

INFUSIONS

Lemon verbena and orange	Bs. 15
Chamomille and airampu	Bs. 15
Coca and honey	Bs. 15
Coffee. Apolo.	Bs. 27
A creamy body with notes of milk chocolate, caramel, raw cane sugar (chancaca), and a hint of orange citrus.	

LA·RUFINA



@LaRufinaBolivia

SINGANI AND MORE

SINGANI	Shot	Bottle
Familia Magnus Magnus	Bs. 35	Bs. 350
Númina Vacaflares	Bs. 25	Bs. 250
Rupestre Cañón escondido	Bs. 20	Bs. 150
San Pedro tradicional Viña San Pedro	Bs. 20	Bs. 135

AND MORE...

Quince Liqueur Destileria Vacaflares	Bs. 195
Orange Cañón escondido, Tarija	Bs. 150
Apple Cider Juan Diablo, Tarija	Bs. 115

LA•RUFINA



@LaRufinaBolivia

WINE

WHITES

Cultura líquida Casa Solum, Tarija	Bs. 215
Moscato Colección Marquez de la Viña, Valle de Luribay	Bs. 210
Pedro Giménez 1750, Samaipata	Bs. 195
Stelar Kohlberg, Tarija	Bs. 195

ROSÉ

Medias tintas Bastardo Wine, Cochabamba	Bs. 220
Vischoqueña San Francisco de la Horca, Valle de Cinti	Bs. 320
Flamant Kohlberg, Tarija	Bs. 180

REDS

Tannat Barbacana, Tarija	Bs. 350
Sangiovese Magnus, Tarija	Bs. 200
Castilla Merlot Tempranillo Landsua, Samaipata	Bs. 210
Carmenere Casa Solum, Tarija	Bs. 200
Syrah 1750, Samaipata	Bs. 160

YOUNG REDS

Cofradía (Trivarietal) Barbacana, Tarija	Bs. 180
Corte de Finca Cañón escondido, Tarija	Bs. 110

WINE BY THE GLASS

CHECK AVAILABILITY