

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
Ispi	
Crispy deep-fried ispi fish, mote (dehydrated corn), Andean potatoes,, fresh herb sauce, and a chili-cheese sauce	Bs. 35
Sopita de Maní 	
Peanut consommé with vegetables, noodles, and parsley chlorophyll	Bs. 38
Chairo	
Rich chalona broth with beef ribs, chuño (dehydrated potato), mote (dehydrated corn), wheat, peppermint,, and crispy pork skin.	Bs. 38
Stuffed Potato	
Stuffed potato with creamy potato purée and slow-cooked beef filling	Bs. 25
Locro de zapallo	
Corn, sautéed broad beans and peas, potatoes and fried cheese, pumpkin stew, corn foam, cheese crisp, and pumpkin seeds.	Bs. 40

MAIN COURSES

Majadito	
Smoked duck with seasoned creamy rice, plantain chips, and pickles	Bs. 90
Plato Paceño 	
Andean tubers with fried cheese, seared corn, fava bean purée, and chili emulsion	Bs. 70
Optional: Beef chop + Bs. 15	
Quesumacha  	
Yellow chili pepper, chijchipa (Bolivian aromatic herb), corn, Mizque cheese, native potatoes, huacataya (Bolivian black mint), and broad beans.	Bs. 80
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 tenderloin, Chuquisaqueño sausage, smoked sausage, onion, tomato, cheese, native tubers, and locoto chili pepper.	Bs. 90
Chicharrón de trucha	
Fried trout in beer tempura, jallpa huayka emulsion, tuber salad, and radishes.	Bs. 90
Mondongo 	
Pork belly stewed in a red chili pepper sauce with mote (dehydrated corn), crispy pork rind and microgreens	Bs. 85
Menudito 	
Slow-cooked pork, chicken, and beef consommé with chicotillo chili, locoto chili, lime, scallions, and crispy pork skin.	Bs. 85

DESSERTS

Cinnamon and tumbo ice cream with empanadas.	
Empanada with artisanal whipped tumbo and cinnamon ice cream.	Bs. 35
Jichaska	
Sweet Corn dough cooked on a plow disc, Creole cheese, Samaipata honey, and seasonal ice cream.	Bs. 35
Bread pudding with vanilla ice cream.	
Marraqueta pudding brûlée, vanilla ice cream, salt, and olive oil.	Bs. 35
Arroz con leche	
Creamy rice pudding topped with sucumbé foam, red berry coulis, English cream, and cinnamon crisps	Bs. 35

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DRINKS

COCKTAILS

Frutas 1825 Vodka, pineapple, tangerine, strawberry, lime	Bs. 35
Chuflay Singani, ginger ale, lime	Bs. 35
Yungueñito 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
Cocalero Mule Coca leaf liquor, ginger, lemongrass	Bs. 41
Verbena chiquitana Amazonian gin, triple sec, tangerine, copuazú, and valerian.	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

Mocochoinchi	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. V6o Method	Bs. 27

A creamy body with notes of milk chocolate, caramel, raw cane sugar (chancaca), and a hint of orange citrus.

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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 Destilería Vacaflares	Bs. 195
Orange Cañón escondido, Tarija	Bs. 150
Apple Cider Juan Diablo, Tarija	Bs. 115

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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