



ANCESTRAL

TASTING MENU

DINNER ONLY

Our tasting menu presents an exquisite seven-course journey, thoughtfully curated to immerse you in a selection of our signature dishes. This culinary experience invites you to explore a tapestry of flavors and the rich diversity of our cuisine, promising a unique and unforgettable gastronomic adventure.

ANCESTRAL EXPERIENCE MENU

450 PER PERSON

BOLIVIAN WINE PAIRING

300 PER PERSON

*THE MENU CAN ONLY BE ORDERED UNTIL 9:00 P.M.

*THE MENU IS PERSONAL AND IT SHOULD BE REQUESTED FOR THE ENTIRE TABLE.

MENU						
STARTERS	LLAMA TATAKI AND TUMBO		70	SNACKS	MELTED CHEESE SKILLET	70
	GRILLED ARTICHOKE HEARTS		70		Fig chutney, pears in wine and toasts	
	CHARCOAL GRILL PORK FLANK STEAK		65		PULLED PORK LETTUCE TAQUITO	70
	GRILLED MUSHROOM AND FRESH TROUT CEVICHE		70		*Pickles and homemade ketchup	
					*Vegan option with oyster mushrooms	
MAIN COURSE	SLOWLY SMOKED KEPERI		120	FRIED TRIPE	55	
	FIRE GRILLED MUSHROOMS		110	Fresh lime, home made sriracha emulsion		
	PAELLA- STYLE RICE WITH TARIJA RIVER CRABS		130	GRILLED CHICKEN HEARTS ESCABECHE	55	
	FIRE GRILLED LAMB LEG		120	Fried plantain “chipilos”		
				RIB EYE TARTAR, CHIA CHIPS	65	
				Locoto sriracha, grilled spring onions		
				CRISPY CHICKEN BREAST	90	
				Melted mozzarella, pesto, smoked tomatoes and “rustic” mashed potatoes.		
				SMOKED TROUT RICE	130	
				GRILLED PORK EAR WITH ROMESCU	90	
				Pickled achojcha and romesco sauce		
				AMAZONIAN FISH WITH GRILLED LEEK	120	
				Smoked leek an potatoes cream		
				STEWED OSSOBUCCO	120	
				Yellow “aji” risotto and gremolatta		

FROM THE BARBECUE

CHULETÓN - CHEF'S RECOMMENDATION

Rib eye with bone.
The best selection of bolivian meat.
We recommend for sharing.

(Depending on weight and term, it may take between 20 and 50 minutes)

PRICE
ACCORDING
TO WEIGHT

BLACK ANGUS RIB EYE

(300 grs. aprox)

150

BLACK ANGUS FLANK STEAK

120

KEPERI CON CHIMICHURRI

Slowed cooked

110

TROUT FILLET

(200 grs. aprox)

130

SURUBI FILLET

(200 grs. aprox)

110

*All the options from the barbecue comes with a fresh salad of the day and a side dish of your selection.

**The chuletón comes with a salad of the day and two side dishes of your choice.

SIDES

Yellow "aji" risotto

40

Three cheese risotto

40

"Chicharrón" potatoes and grilled pepper mayo

30

Fresh salad

25

Smoked tomatoes

30

Flame grilled snow peas with bolivian chili crisp

35

Fried cauliflower and creamy cauliflower pil-pil

30

DESSERTS

BONE MARROW CREME BRULEE 50

Strawberry and basil tartare

CHOCOLATE CREAM 50

Coffee and amazonian almonds

CITRUS "PIE" WITH RICA RICA 50

Hibiscus merengue and white chocolate crumble

HOMEMADE FLAN WITH FRESH VANILLA 50

Whipped cream

PROFITEROLES, SMOKED MILK ICE CREAM 50

Cane sugar toffee and chocolate

"ASH ROASTED" PINEAPPLE 50

Lime coriander granita and huacataya oil

LIQUID DESSERTS

Cocktails inspired by our desserts

PINEAPPLE EXPRESS 50

Smoked pineapple, cilantro, lime, huacataya oil, rum y triple sec

CHOCOLATE ESPRESSO MARTINI 50

Chocolate ganache, vodka, espresso y amazonian almond

PIE DE LIMÓN SOUR 50

Lemon curd, singani, triple sec, egg white and hibiscus merengue

PROFITEROLE 50

Smoked whisky cream, honey toffee and candied oranges

BEVERAGES				
NO ALCOHOL		FRESH JUICES		
		GLASS	BOTTLE	
Still water (330ml)	10	Ice Tea	15 40	
Sparkling water (330ml)	10	Lemonade	15 40	
Coke, Fanta or Sprite (600ml)	15	Orange and tumbo	15 40	
		Hibiscus and mint	15 40	
BEER		COFFEE / HOT BREWS	Espresso	15
Potosina 4000 Malta	35		Cappuccino	20
Potosina 4000 Dunkelberg	35		Prensa Francesa / V60	20
Bendita, Ipa	30		Menta y cacao	15
Bendita, Hoppy Lager	30		Coca, sultana y naranja	15
Huari Lager	30		Manzanilla, cedrón y limón	15
BOLIVIAN BREW BEER				
Rebelión, IPA Obsesión	35			
Rebelión, Weizen Alba	35			
Madera, Kalor Gose	35			
Madera, Dominga Kolsch	35			
BY THE GLASS	ON THE ROCKS			
		Singani Herencia	55	
		Havana Club 7 años	50	
		Jhonnie Walker Black	90	
		The Glenlivet 12 años	75	
		Chivas Regal 18 años	200	

COCKTAILS

TONICS

Cacao Tonic	50
Cacao whisky and tonic water	
Tonic del jardín	50
Gin , campari, herbal liquor, tonic water and orange	
Berries Tonic	50
Red berries gin, tonic water and lime	
Vodka tonic	50

CLASSIC GIN & TONIC

Insurgente	50
La República	50
Georg Forster	70
Beefeater	70

HIGHBALLS

Aperol Spritz	50
Aperol, sparkling wine and soda	
Campari Spritz	50
Campari, sparkling wine and soda	
Chufly	40
Singani, ginger ale and lime	
Coctelito de tumbo	40
Singani, tumbo and orange juice	
Cuba Libre	50
Ron and coke	
Americano	50
Campari, vermouth, orange and soda	
Mojito	50
White rum, hierba buena and soda	
Moscow Mule	50
Vodka 1825, ginger ale, ginger beer and lime	
Campari Orange	50
Campari y jorange juice	
Spicy Margarita	50
Tequila, triple sec, lime and spicy salt	

ANCESTRAL SIGNATURE

Uyuni Sour	50	Golden Rush	50
Singani, lime, egg white and rica rica		Whiskey, lime, honey and miso	
Chirimoya alegre	50	Michelada Ancestral	50
Chirimoya liquor, Vodka 1825, egg white and soda		Homemade clamato and beer	
Cristalino de tumbo	50	Bacon Bloody Mary	40
Clarified tumbo cocktail, bright and tropical		Bloody mary with bacon vodka	
Paloma ahumada	50	Singani mule	40
Tequila, grapefruit cordial, grapefruit soda and smoked salt		Singani, ginger ale, ginger beer	

DRY

Negroni	50	Old fashioned	50
Campari, gin and vermouth rosso		Whiskey, sugar y bitter de angostura	
Manhatan	50	Boulevardier	50
Whiskey, campari, and vermouth rosso		Whiskey, campari y vermouth rosso	

LIQUID DESERTS

Cocktails inspired by our deserts

Pineapple express	50
Smoked pineapple, cilantro, lime, huacataya oil, ron and triple sec	
Lemon pie sour	50
Lemon curd , singani, triple sec, egg white y hibiscurs merengue	
Chocolate espresso martini	50
Chocolate ganache, vodka, expresso y amazonian almond	
Profiterole	50
Smoked whisky cream, honey toffee and candied oranges	

WINE S			RED	
SPARKLING	NV BRUT	175		2025 VISCHOQUEÑA DE LAS TERRAZAS 250 Tierra Roja, Villa Abecia
	NV, "PET NAT"	250		2024 NEGRA CRIOLLA 320 Jardin Oculto, San Roque
	NV, BRUT NATURE	350		2025 NOUVEAU LADO B 225 Jardin oculto, Tarija
WHITE	2025 MOSCATEL - PINOT BLANC	250		2023 TANNAT RAIZ 225 Kohlberg, Tarija
	2024 MOSCATEL RESERVA	250		2022 MALBEC - CALADOC 200 Kuhllmann, Tarija
	2023 VISCHOQUEÑA BLANC DE NOIR	350		2023 "PIONERO" BONARDA 250 Aranjuez, Tarija
	2023 BLANC DE NOIR	300		2020 SANGIOVESE 280 Magnus, Tarija
	2024 NARANJO	280		2020 MERLOT - CAB SAV 280 Magnus, Tarija
	2023 CHARDONNAY	280		2022 TANNAT 320 Cañon Escondido, Tarija
	2024 SAUVIGNON BLANC	250		2022 RED BLEND 320 Cañon Escondido, Tarija
	2024 PEDRO GIMÉNEZ	200		2024 CARMENERE 275 Casa Solum, Tarija
	2025 "STELLAR" UGNI BLANC	200		2023 ORIGEN TANNAT 250 Aranjuez, Vinto
ROSE	2024 TRIVARIETAL	190		2021 SYRAH 300 Barbacana. Tarija
	2022 SYRAH ROSE	180		2023 FLAMANT ROSE 150 Kohlberg, Tarija

TOP SHELF	2021 PETIT VERDOT Cruce del zorro, Tarija	600	2021 SAN FRANCISCO DE LA HORCA VISCHOQUEÑA Valle de Cinti, Chuquisaca	450	
	2020 "ESTHER ORTIZ" PETIT VERDOT Campos de Solana, Tarija	550	2019 "GRAN PATRONO" MARSELAN Kuhlmann, Tarija	600	
	2017 "ICONO" Kohlberg, Tarija	750	2020 "JUAN CRUZ" TANNAT Aranjuez, Tarija	600	
INTERNATIONAL WINES		RED	2019 CAIRANE, BROTTÉ Cotes Du Rhone, Francia	450	
SPARKLING	2020 "CONDE DE HARO" RESERVA Muga, España		500	2022 "EL ENEMIGO" MALBEC Mendoza, Argentina	550
WHITE	2020 CHARDONNAY RESERVA Apaltagua, Chile		320	2022 "EL ENEMIGO" CABERNET FRANC Mendoza, Argentina	550
	2023 MUGA BLANCO Rioja, España		450	2020 "LÉGENDE", MÉDOC ROTSCHILD LAFITE Bordeaux, Francia	550
ROSE	2023 ROSÉ "LA BAILARINA" Rioja, España		300	2020 "MUGA RESERVA" Rioja, España	700