



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, TUMBO PONZU 75 Black garlic emulsion and tumbo mustard	SNACKS	CAST-IRON MELTED CHEESE 75 Fig chutney, wine-poached pears and toasted bread
	GRILLED ARTICHOKE HEARTS 75 Anticucho zucchini, romesco, Amazonian almond and pickled papalisa		PULLED PORK LETTUCE TAQUITO 70 *Pickles and house-made ketchup *Vegan option with oyster mushrooms
	CHARCOAL-GRILL PORK FLANK STEAK 70 Leche de tigre vinaigrette and sweet potato purée		FRIED TRIPE 60 Lime and house-made sriracha emulsion
	GRILLED MUSHROOM AND FRESH TROUT CEVICHE 75 Yellow aji, smoked choclitos and sweet potato		ANTICUCHO CHICKEN HEARTS CEVICHE 55 Fried plantain "chipilos" RIB EYE TARTARE, CHIA CHIPS 70 Locoto sriracha and grilled scallions
MAIN COURSE	SLOWLY SMOKED KEPERI 140 Three cheese sonzo, demiglace and zucchini	CRISPY CHICKEN BREAST 130 Mozzarella, pesto, smoked tomatoes and rustic mashed potatoes	
	OSSOBUCO A LA BOLIVIANA 160 Yellow "aji" risotto and gremolata	GRILLED CONFIT DUCK 140 Braised cabbage and wine-poached pears	
	FIRE-BRAISED LAMB 160 Racacha and coconut mille-feuille	SMOKED TROUT RICE STEW 150 Fennel, brown butter, and parsley	
	GNOCCHI WITH CHARCOAL-GRILLED MUSHROOMS 140 Cauliflower pil pil, poached egg yolk and potato crumble	AMAZONIAN FISH WITH GRILLED LEEK 150 Bois Boudran Sauce PAELLA- STYLE RICE WITH TARIJA RIVER CRABS 150 Smoked bacon, snow peas and alioli	

WOOD-FIRED GRILL

CHULETÓN - CHEF'S RECOMMENDATION

Bone-in rib eye.
Selected from Bolivia's finest beef.
Ideal for sharing.

(Depending on the weight and desired doneness, preparation may take 20–50 minutes)

PRICED BY
WEIGHT

BLACK ANGUS RIB EYE

(Approx. 300g)

160

SMOKED KEPERI CON CHIMICHURRI

Slow-cooked

140

TROUT FILLET

(Approx. 200g)

150

AMAZONIAN FISH FILLET

(Approx. 200g)

150

*All grilled dishes are served with the salad of the day and one side of your choice.

**The Chuletón is served with the salad of the day and two sides of your choice..

SIDES

Yellow aji risotto	50
Creamy three-cheese rice	45
"Chicharrón" potatoes and grilled pepper mayo	40
Salad of the day	40
Smoked tomatoes	40
Wood-fired snow peas with Bolivian chili crisp	40
Fried cauliflower with cauliflower pil-pil	40

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

Still water (330ml)	10
Sparkling water (330ml)	10
Coke, Fanta or Sprite (600ml)	15

FRESH JUICES

GLASS

BOTTLE

Ice Tea	15	40
Lemonade	15	40
Orange and tumbo	15	40
Hibiscus and mint	15	40

BEERS

Potosina Pilsner	30
Bendita Pils	22
Bendita IPA	33
Bendita Hoppy Lager	27
Huari Lager	33

BOLIVIAN BREW BEER

Rebelión "Obsesión" IPA	39
Rebelión "Alba" Weizen	33
Madera "La Kalor" Gose	31
Madera "Dominga" Kolsch	31
San Miguel "Solsticio" Witbier	39
San Miguel "Matilda" Pale Ale	38

COFFEE / HOT BREWS

Espresso	15
Cappuccino	20
Prensa Francesa / V60	20
Menta y cacao	15
Coca, sultana y naranja	15
Manzanilla, cedrón y limón	15

BY THE GLASS

ON THE ROCKS

Singani Don Lucho Silver	45
Havana Club 7 years	50
Johnnie Walker Black	100

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
Campari, gin and vermouth rosso	
Manhatan	50
Whiskey, campari, and vermouth rosso	
Old fashioned	50
Whiskey, sugar y bitter de angostura	
Boulevardier	50
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, espresso y amazonian almond	
Profiterol	50
Smoked whisky cream, honey toffee and candied oranges	

WINES				
SPARKLING	NV BRUT Alto Sama, Tarija	155		
	NV, "PET NAT" Casa Solum, Tarija	250		
	NV, BRUT NATURE Altosama, Tarija	525		
WHITE	2025 MOSCATEL - PINOT BLANC Casa Solum, Tarija	265		
	2024 MOSCATEL RESERVA Márquez de la viña, Cochabamba	225		
	2023 VISCHOQUEÑA BLANC DE NOIR Jardin oculto, San Roque	350		
	2024 IMPOREÑA Yokich, Camargo	375		
	2023 BLANC DE NOIR Cepa de Oro, Camargo	300		
	2024 NARANJO Cepa de Oro, Camargo	300		
	2023 CHARDONNAY 1750, Samaipata	285		
	2024 SAUVIGNON BLANC 1750, Samaipata	285		
	2024 PEDRO GIMÉNEZ 1750, Samaipata	195		
	2025 "STELLAR" UGNI BLANC Kohlberg, Tarija	205		
	2024 TRIVARIETAL Campos de Solana, Tarija	225		
RED	2025 VISCHOQUEÑA Yokich, Camargo	250		
	2025 NOUVEAU LADO B Jardin oculto, Tarija	290		
	2023 TANNAT UNICO Campos de Solana, Tarija	230		
	2023 TANNAT RAIZ Kohlberg, Tarija	240		
	2022 MALBEC - CALADOC Kuhlmann, Tarija	200		
	2023 "PIONERO" BONARDA Aranjuez, Tarija	235		
	2020 SANGIOVESE Magnus, Tarija	295		
	2020 MERLOT - CAB SAV Magnus, Tarija	295		
	2022 TANNAT Cañon Escondido, Tarija	300		
	2022 RED BLEND Cañon Escondido, Tarija	300		
	2024 CARMENERE Casa Solum, Tarija	280		
	2023 ORIGEN TANNAT Aranjuez, Vinto	250		
	2022 "PORFIADO" CAB. FRANC Cruce del Zorro. Tarija	300		
2024 VISCHOQUEÑA San Francisco de la Horca	375			
2025 ALAYA TANNAT-SYRAH Tellus wines, Tarija	235			
2023 MEMENTO MORI TANNAT Tellus wines, Trija	450			
2020 SYRAH Kholberg, Tarija	200			
ROSE	2022 SYRAH ROSE 1750, Samaipata	145	2023 FLAMANT ROSE Kohlberg, Tarija	155

TOP SHELF	2021 PETIT VERDOT Cruce del zorro, Tarija	625	2023 AMOR FATI ASSEMBLAGE Tellus wines, Tarija	700	
	2020 "ESTHER ORTIZ" PETIT VERDOT Campos de Solana, Tarija	625	2019 "GRAN PATRONO" MARSELAN Kuhlmann, Tarija	630	
	2017 "ICONO" Kohlberg, Tarija	750	2020 "JUAN CRUZ" TANNAT Aranjuez, Tarija	650	
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	470
	2020 "CHARDONNAY RESERVA" Apaltagua, Chile		525	2022 "EL ENEMIGO" CABERNET FRANC Mendoza, Argentina	470
WHITE	2023 MUGA BLANCO Rioja, España		625	2020 "LÉGENDE", MÉDOC ROTSCCHILD LAFITE Bordeaux, Francia	700
	2023 ROSÉ "LA BAILARINA" Rioja, España		325	2020 "MUGA RESERVA" Rioja, España	850
ROSE					