

CLAUSTRO

✿ TO SHARE

Local Arancini

Fried risotto with ham and cheese, traditional ocopa sauce with tomato and huacatay oil.

Mushroom Bruschetta

Toasts with garlic paste, thyme, and olive oil, paria cheese, mushroom ragù sprinkled with parmesan cheese, and balsamic reduction

Stracciatella

With roasted cherries, cape gooseberry, and piadinas.

Carpaccio

Thin slices of beef tenderloin, rocoto sauce emulsion, slices of paria cheese, capers, and arugula.

🍷 STARTERS AND SALADS

Italic Solterito

A typical salad from Arequipa, with fresh cheese and mozzarella and candied tomatoes, white onion, and rocoto. Mixed with pesto and olive oil.

Trout Ham Tiradito

Basil and yellow chili tiger's milk, avocado, tomato, and parmesan cheese.

Finna Salad

Mix of organic lettuces, prosciutto, parmesan shavings, pears, and gorgonzola cheese with house vinaigrette.

Claustro Salad

Mix of organic lettuces, asparagus, avocado, roasted red bell peppers, orange, spinach, thyme and oregano chicken breaded in panko, with tumbo vinaigrette.

🍲 CLASSICS FROM AREQUIPA

Shrimp Stew

A generous shrimp chupe, served in a clay pot.

Stuffed Rocoto

Famous local pepper stuffed with fine beef tenderloin, accompanied with a potato pie.

*with shrimp.

🍷 MAIN COURSE

Three Cheese Ravioli

Parmesan, ricotta, goat cheese, bacon, and sage butter.

Ricotta and Spinach Tortellini

Bathed and gratinated in four cheese sauce - mozzarella, andino, parmesan, and gorgonzola.

Adobo Tortellini

Stuffed with pork, bathed in a local adobo sauce and accompanied with roasted baby onions.

Pesto Gnocchi

Bathed in basil and huacatay pesto, chili and rocotos chutney, and parmesan cheese.

Ocopa Fettuccine

Our signature ocopa sauce, pieces of sautéed beef and chimichurri sauce.

Claustro Lasagna

With fine beef tenderloin, mozzarella and parmesan cheese.

*with shrimp .

Baked Pasta

Garlic spinach, tomato sauce, and straciatella.

Lamb Ragù Penne

With roasted peppers, mixed with caramelized and fried onions.

Vitor Spaghetti

With shrimp tails, fresh tomato, rocoto, and basil.

Chicken Napolitana

With roasted potatoes and buttered asparagus.

Beef Milanese

Balsamic loin over pesto cream spaghetti.

Three Pepper Beef Tenderloin

Accompanied with cream fettuccine.

Beef Tenderloin with Risotto

Accompanied with mushroom risotto and asparagus.

Ossobuco

Stewed in our signature recipe, accompanied with rocoto stuffed with saffron risotto.

 **DESSERTS****Local 'Queso Helado' Ice Cream**

Our local ice cream, on a bed of almond crunch, papaya compote, and accompanied with a scoop of raspberry gelato.

Tres leches del Claustro

Caramelized brioche bread, pears, and artisanal vanilla gelato.

Tiramisú

Mascarpone cheese with ladyfingers in coffee syrup.

Capriccio Cheesecake

Creamy cheesecake with strawberry and raspberry compote.

La Crocante Truffle Cake

Brownie base, truffle and chocolate curls, bathed in a local lucuma sauce.

Chocolate Semifreddo

With pistachio caramel and whipped cream.

CLAUSTRO

RED WINE

Arequipa

San Javier Vineyard - Vitor Valley.
Conde de la Conquista Malbec.

Peru

Tabernero Winery.
Gran Tinto Reserva Malbec / Merlot.

Vittoria Reserva.
Malbec.
Cabernet Sauvignon.
Syrah.

Intipalka Winery.
Muscatel de Alejandria - Late Harvest 375ml.

Chile

Montes Winery.
Alpha Cabernet Sauvignon.

Miguel Torres Vineyard.
Cordillera Reserva Especial - Cabernet
Sauvignon.

Andica Pinot Noir.

Aquitaine Vineyard.
Cabernet Sauvignon.

Mont Grass Winery
Day One Carmenere.

Korta Vineyard.
Carmenere Reserve.

Lapostelle Vineyard.
Grand Select Carmenere.
Grand Cabernet Sauvignon.

Leyda Vineyard.
Pinot Noir.

Uruguay

Cerro Chapeu Winery.
Tannat Reserve.

Argentina

Catena Zapata Alma Negra.
Misterio Blend Winery.

Casa Vigil Winery.
The Enemy Malbec.

Argentina

Salentein Winery.
Numina Gran Corte.
Reserve Merlot.

Piedra Negra Winery - Lurton.
Tierra de Luna Syrah - Malbec.

Durigutti Winery.
Cara Sucia Cepas Tradicionales.

Bacan by Giuseppe Franceschini. (Organic)
Merlot.

Huentala Wines Winery.
Cabernet Franc Hat.

Mosquita Muerta Winery.
Perro Callejero Malbec.

Barbieri Winery.
Malajunta Reserva Malbec.

Argento Winery. (Organic)
State Reserva Cabernet Franc.

Escorihuela Gascón Winery.
Sangiovese.
Pivot Noir.

Trapiche Winery.
Broquel Bonarda.

Spain

Faustino Winery.
VII Tempranillo.
Gran Rva Tempranillo.

Zinio Winery.
Lagrimas de Maria Crianza.

Lan Winery.
Gran Reserva.

García Carrión Winery.
Pata Negra Crianza D.O. Rioja.

Italy

Fantini Winery.
Sangiovese.

Rufino Winery.
Chianti.

France

Château du Cédre Winery.
Le Marcel Malbec.

Portugal

Casa Relvs Winery.
Segredos São Miguel.

USA - California

Robert Mondavi Winery.
Woodbridge Zinfandel.

✿ ROSÉ WINE

La Mule Rose - France.
Silvestra Rosé - Argentina.
Conde de la Conquista Rose - Arequipa.
375 ml slightly sweet

🍷 WHITE WINES

Tabernerero Blanco de Blancos - Peru.
Vittoria Chardonay - Peru.
Elsa Bianchi Torrontes - Argentina.
Callia Pinot Grigio - Argentina.
Segredos Sao Miguel Blanco - Portugal.
Casa Marin Cartagena Gewuztraminer - Chile.
Castel Pujol Flokllore /Malbasia - Uruguay.

🍷 SPARKLING WINE

Juve Camps Rsva Cinta Púrpura Brutt - Spain.
Juve Camps Cinta Púrpura Rosé - Spain.
Decordi Lambrusco Rosso - Italy.

Red Wines 375 ml. Half Bottle

Gran Tinto Malbec / Merlot - Peru.
Vittoria Malbec - Peru.
Faustino Tempranillo - Spain.
7 Colors Carmenere - Chile.
Conde de la Conquista Malbec - Arequipa.

White Wines 375 ml. Half Bottle

Tabernerero Blanco de Blanco - Peru.
Vittoria Chardonay - Peru.
Lagrimas de Italia - Arequipa.

187ml Bottle

Vittoria Malbec - Peru.
7 Colores Sauvignon Blanc - Chile.
7 Colores Carmenere - Chile.
Santa Julia Malbec - Argentina.
Faustino Tempranillo - Spain.
B&G Reserve Cabernet - France.
Conde de la Conquista - Arequipa.
Moscatel de Alejandria - Malbec.w

CORKAGE FEE S/ 50.00

Prices include VAT and 11% DL 25980

Drinking alcoholic beverages in excess is harmful to your health.

CLAUSTRO

APPETIZERS

Pisco Sour.

Classic.

Passion fruit sour or tumbo sour.

Papaya "Arequipeña" Sour.

Red Berries Sour.

Frutos rojos sour.

Chilcano.

Classic Chilcano.

Passion fruit chilcano or tumbo.

Red Berries Sour.

Chilcano with apricot-infused pisco.

Chilcano with spice-infused pisco.

Algarrobina.

Lucumoso.

Pisco Punch.

Pisco, triple sec, orange juice, pineapple juice and lemon

Red Sour Najar.

Pisco, anis, red berries and lemon.

OTHER APPETIZERS

Sangría.

Refreshing mix of red wine, fresh fruits, and a touch of citrus.

Red Wine Spritzer

Our secret recipe.

Aperol spritz.

Prosecco, Aperol.

Negroni Sbagliato.

Campari, Vermouth Rosso and Prosecco.

Orange Campari

Campari and orange juice.

Limoncello Tonic.

Limoncello strawberry spritz.

Limoncello, strawberry and prosecco.

Piña Colada

Rum, coconut cream and pineapple juice.

Strawberry or Peach Daiquiri

Rum, fresh fruit and gum syrup.

Mojito.

Classic mojito.

Passion fruit mojito or tumbo.

Red Berries Sour.

Blue Sky.

Vodka, curaçao and pineapple juice.

Dry Martini

Gin and vermouth dry.

Gin Tonic

Gin Tonic Mixed Berry.

Monasterio Rosso.

Gin, red berries, raspberry, lemon, soda and gum syrup.

Special Margarita

Tequila, Cointreau, lemon, orange and gum syrup..

LIQUORS AND SPIRITS

Gin Sorgin.

Gin Hendricks.

Vodka Pravda.

JWBlack.

JW Red.

Old Parr.

Jack Daniels.

Campari.

Cognac Courvoisier VS.

Diplomatico Exclusiva Rum.

Barcelo Onix Rum.

Pisco Centenario Najar.

Tequila Jose Cuervo.

 DIGESTIFS

Limoncello.

Anis Najar triple distillation.

Anis Najar.

Green - blue - red - brown - red berries

Amaretto Disaronno.

Cointreau.

Mint.

Zambuca.

Baileys.

Fernet de branca.

 BEERS

Arequipeña.

Stella Artois.

Corona.

Cusqueña.

Pilsen.

Heineken.

Handcrafted.

Sierra Andina.

Servus.

Now Here

 COLD DRINKS

Bottled Water.

Sparkling water.

Tonic water.

Berry tonic water.

Gingerale.

Lemonade.

Lemonade with herbs.

Orangeade.

Orange juice.

Iced tea.

Iced tea with red berries.

 SODAS

Soda.

Coca cola / Fanta / Sprite / Inca kola

Zero sugar soda.

Coca cola / Inca kola / Escocesa

Energina.

 FRESH JUICES

Fresh Juices.

Tumbo / Passion Fruit / Pineapple / Peach.

Papaya "Arequipeña" / Strawberry / Guava.

Fresh Mixed Juice.

Strawberry, peach and pineapple.

Fresh Red Berries Juice.

+ Additional milk. 2

+ Frozen 2

 HOT DRINKS

Cappuccino of the Monastery.

With Anis Najar.

Irish Coffee.

Espresso.

Americano.

Cut.

Coffee with milk.

Capuccino.

 INFUSIONS

Piteado tea

With Anis Najar and lemon.

Piteadito

Coca infusion with Anis Najar and lemon.

Green tea.

Pure tea

Cinnamon and clove tea or black tea.

Natural infusion

Coca / Spearmint.

"La Fidelia" infusions.

Infusions.

Anis / Lemon Verbena / Boldo