

CLAUSTRO

Located within the historic Monasterio de Santa Catalina, Claustro is a trattoria that, for more than twenty years, has been part of Arequipa's gastronomic landscape. Our space coexists with the architecture and memory of this emblematic setting, turning each visit into an experience that extends beyond the table. Our menu offers a balanced fusion between the tradition of the Italian cuisine and the ingredients that define the local identity. We work with fresh ingredients and familiar flavors, reinterpreted with technique and care, honoring both Arequipa's culinary heritage and the classical character of our cuisine.

At Claustro, every  
dish seeks to bring  
together history,  
product and hospitality  
in a concept that honors the place  
we inhabit and the city that inspires us.

If you have any food allergies, please inform our staff.  
Prices include taxes and surcharges in accordance with the law.



## TO SHARE

### **Local Arancini**

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

### **Mushroom Bruschetta**

Toasts with garlic paste, thyme and olive oil, creamy cheese, mushroom ragù topped with sweet onion, arugula, parmesan crumble and balsamic reduction.

### **Stracciatella**

With roasted cherries, confit tomatoes, golden berries, pesto and balsamic reduction, served with piadinas.

### **Convent Carpaccio**

Thin slices of beef tenderloin, rocoto emulsion, shaved paria cheese, capers, parmesan crumble and arugula.

### **Sea Carpaccio**

Thin slices of octopus, alioli, pesto, avocado, olives, capers and a touch of chili oil.

## STARTERS AND SALADS

### **Italic Solterito**

A typical salad from Arequipa, with fresh cheese, mozzarella, fresh and confit tomatoes, white onion, corn, fava beans and rocoto, tossed with pesto and olive oil.

### **Trout Ham Tiradito**

Basil leche de tigre, yellow chili, avocado, roasted cherries and parmesan crumble.

### **Claustro's Salad**

Mix of organic lettuces with asparagus, avocado, roasted red bell peppers, orange, carrot, spinach and chicken, dressed with tumbo vinaigrette.

### **Claustro's Causa**

Arequipenian rocoto causa topped with prawns, avocado and our homemade sauce.

*\*With shrimp.*



## CLASSICS FROM AREQUIPA

### **Chupe de Camarones**

A generous shrimp chupe from Arequipa.

### **Rocoto Relleno**

Famous local rocoto stuffed with beef tenderloin, served with potato pie.

*\*With shrimp.*

### **Minestrone**

Traditional soup from Arequipa with beef, vegetables, rigatoni and fresh cheese.

### **Cauche**

Potato, tomato, onion and aji colorado in a blend of cheeses, slowly cooked into a creamy casserole scented with huatacay.

*\*With shrimp.*



## MAIN COURSES

### **Three Cheese Ravioli**

Parmesan, ricotta and gorgonzola, served with bacon and sage butter.

### **Artichoke Capelletti**

Tossed in butter with garlic pangrattato, lemon ash, asparagus and parmesan.

### **Ricotta & Spinach Tortellini**

Tossed and gratinated in a four-cheese sauce — mozzarella, andean cheese, parmesan and gorgonzola.

### **Adobo Tortellini**

Filled with pork tenderloin in Arequipean adobo sauce, served with roasted baby onions.

### **Claustro's Lasagna**

With beef tenderloin, mozzarella and parmesan.

### **Milanesa con Spaguetti al Pesto**

Breaded chicken breast with balsamic reduction, served over spaghetti in pesto sauce.

*\*With beef tenderloin milanese.*

### **Beef Tenderloin with Risotto**

Served with mushroom risotto and asparagus.

**Crunchy Risotto with Shrimp**

Risotto with pan-seared loche squash, aioli, cilantro, grana padano and parmesan.

**Lasagna Characata**

Rocoto relleno prepared as lasagna with shrimp.

**Vitor Spaguetti**

With shrimp tails, fresh tomato, rocoto and basil.

**Chicken Napolitana**

With roasted potatoes and fresh salad.

**Three-Pepper Beef Tenderloin**

Served with fettuccine in cream sauce.

**Gnocchi all' Arrabbiata with Octopus**

Pomodoro sauce, capers, gremolata, basil and a touch of chili oil.

**Ocopa Fettuccine**

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

**Arequipa Risotto**

Corn, green peas and shrimp, finished in a chupe-style sauce.

**Yanahuara Ossobuco**

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



## DESSERTS

### **Monastery 'Queso Helado'**

Our local frozen dessert served over almond crumble, papaya compote from Arequipa and strawberry-raspberry granita, finished with passion fruit sauce.

### **Tres leches del Claustro**

An old recipe from the nuns, served with sautéed pears and house-made vanilla ice cream.

### **Lucuma Tiramisù**

Mascarpone whipped cream with lucuma, layered with ladyfingers soaked in coffee syrup.

### **Capriccio Cheesecake**

Creamy cheesecake with strawberry and raspberry compote.

### **Pistachio Crème Brûlée**

Silky pistachio custard topped with a delicate layer of caramelized sugar.

### **Lucuma Soup**

Crispy truffles filled with Arequipa's *La Ibérica* chocolate, served over a creamy lucuma soup infused with vanilla.

### **Chirimoya Meringue**

Chunks of chirimoya with crisp meringue, pisco, chocolate and homemade dulce de leche.