

PERUVIAN FOOD TO SHARE

We have designed our new menu so our guests can try a few dishes during the meal. Peruvians love to share when eating and we do encourage you to do the same.
We recommend 3-4 dishes per person.

BITES

(WHILE YOU WAIT)

HOME-MADE PERUVIAN BREAD 3
Maca dip.

PLANTAIN CRISPS 4
Avocado and coriander cream.

FRIED SWEET POTATO CAKES 4
Chilli and Andean herb dip.

BEEF EMPANADA 3
Huancaína dip.

SMALL SHARING PLATES (WE SUGGEST 2 DISHES PER PERSON)

VEGETABLES

RAINBOW QUINOA SALAD 7
Avocado and citrus dressing.

WARM ASPARAGUS SALAD 8
Artichokes, giant corn and chalaca.

VEGETABLE CEVICHE 7
Aubergine, baby beetroot, sweetcorn tiger's milk.

CHINESE CAULIFLOWER 6
Rocoto mayonnaise, ginger chimichurri.

WARM CREAMY POTATOES 7
Mixed potatoes, aji amarillo, goat's cheese sauce, botija olives.

CEVICHEs, TIRADITOS & CAUSAS

SEA BREAM CEVICHE 9
Ginger tiger's milk, cassava and Cancha corn.

SCALLOP CEVICHE 12
Fried baby squid, fig tiger's milk, coconut gel.

TUNA TIRADITO 10
Nikkei tiger's milk, seaweed and sesame salad.

SALMON TIRADITO 9
Brazilian nut pesto, Lima beans, rocoto tiger's milk.

DUCK TIRADITO 8
Japanese salsa and purple potato crisps.

BEEF TARTARE CAUSA 12
Potato cake, fresh goat's cheese and avocado.

SMOKED CHICKEN CAUSA 10
Purple potato, yellow chilli dressing.

SIDES

GREEN SALAD 4
Ocopa dressing.

CHINESE-STYLE RICE 5
Fried banana, spring onion.

CUZCO CORN CAKE 4
Sour cream and peanuts.

SEASONAL VEGETABLES 5
Sesame oil.

YUCA FRIES 4
Huancaína sauce.

HOT PLATES (WE SUGGEST ONE DISH PER PERSON)

SEAFOOD (ADD A SIDE DISH FOR 3)

GRILLED KING PRAWNS 18
Cusco corn and sweet aji panca sauce.

SEARED TUNA LOIN 17
Yellow aji quinoto, beetroot.

STONE BASS HOT CEVICHE 16
Charred sweet potato, rocoto tiger's milk.

FRIED SQUID AND KING PRAWN 16
Corn and alioli.

BRAISED OCTOPUS 18
Artichoke, tomato, purple olive emulsion.

MEAT (ADD A SIDE DISH FOR 3)

BEEF SALTADITO 17
Celeriac, soy sauce and creamed corn.

PAN ROASTED LAMB RUMP 16
Pumpkin, Verbena mint criolla.

SLOW BRAISED PORK BELLY 15
Parsnip, physalis tiger's milk, sweet chilli glaze.

CHICKEN A LA BRASA 16
Roasted cauliflower, pickles.

CRISPY DUCK LEG 17
Coriander rice, carrot.

LIMA MENU

CHEF SELECTION OF 8 DISHES TO SHARE 35/PERSON

CHINESE CAULIFLOWER

Rocoto mayonnaise, ginger chimichurri.

SEA BREAM CEVICHE

Ginger tiger's milk, cassava and Cancha corn.

SMOKED CHICKEN CAUSA

Purple potato, yellow chilli dressing.



STONE BASS HOT CEVICHE

Charred sweet potato, rocoto tiger's milk.

SLOW BRAISED PORK BELLY

Parsnip, physalis tiger's milk, sweet chilly glaze.

CHINESE-STYLE RICE

Fried banana, spring onion



CHOCOLATE MOUSSE

Lucuma and ginger cream.

PASSION FRUIT PANNA COTTA

Mango gel.

Available for Early Birds £29.
12 pm to 6 pm – Monday to Thursday.
Whole table needs to order.

CUZCO MENU

CHEF SELECTION OF 8 DISHES TO SHARE 42/PERSON

RAINBOW QUINOA SALAD

Avocado and citrus dressing.

SCALLOP CEVICHE

Fried baby squid, fig tiger's milk, coconut gel.

BEEF TARTARE CAUSA

Potato cake, fresh goats cheese and avocado.



WARM ASPARAGUS SALAD

Artichokes, giant corn and chalaca.

GRILLED KING PRAWNS

Cusco corn and sweet aji panca sauce.

BEEF SALTADITO

Celeriac, soy sauce and creamed corn.



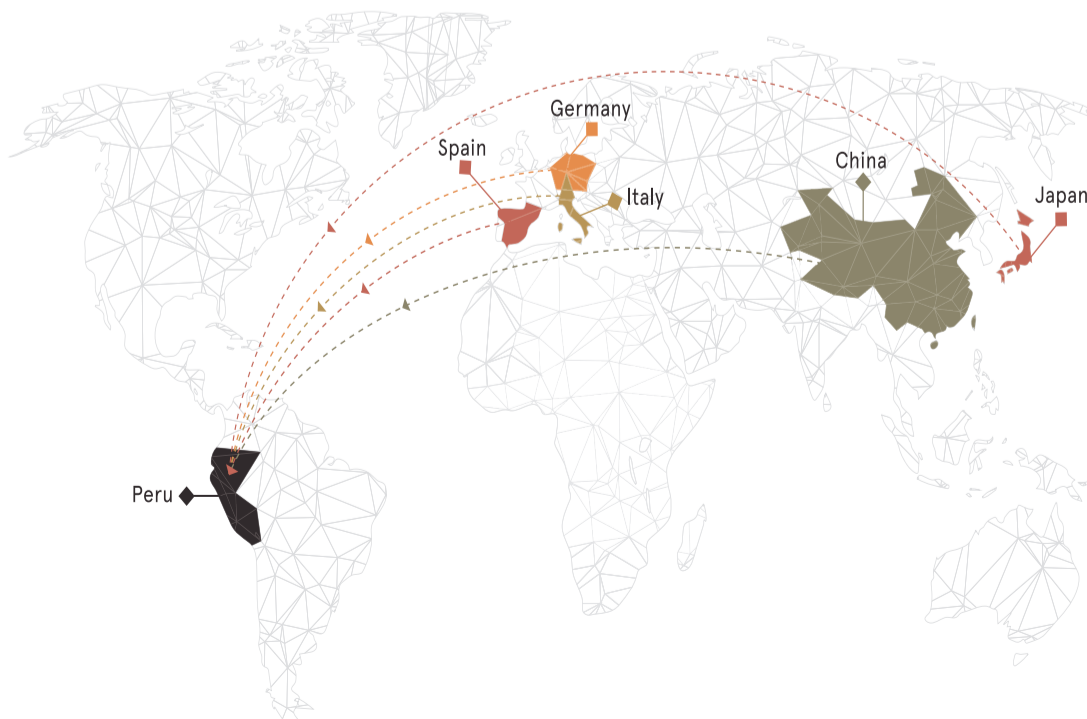
ALFAJORES

Traditional Peruvian shortbread-style biscuits with dulce de leche.

CHOCOLATE MOUSSE

Lucuma and ginger cream.

Whole table needs to order.



OUR INFLUENCES

Immigrations of different countries throughout the centuries have made Peruvian cuisine a melting pot of cultures. It has now become one of the fastest growing gastronomic movements today.