



## SHARING MENU A

### CHEF SELECTION OF 9 DISHES TO SHARE 37/PERSON

#### **YUCA FRIES**

Huancaína sauce.



#### **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.



## SHARING MENU B

CHEF SELECTION OF 9 DISHES TO SHARE 45/PERSON

### PLANTAIN CRISPS

Avocado and coriander cream.



### RAINBOW QUINOA SALAD

Avocado and citrus dressing.

### SCALLOP CEVICHE

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

### BEEF TARTARE CAUSA

Potato cake, fresh goat's 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

A discretionary service charge of 12.5% will be added to your bill  
Food allergies & intolerances: before ordering please speak to our staff about your requirements