

TASTING LIMA £45PP

SALTED EDAMAME BEANS
CEVICHE MIXTO
BEEF CROQUETTES
SMOKED OCTOPUS TIRADITO
URAMAKI SALMON
LOMO SALTADO
OCTOPUS A LA PLANCHA
CHEF'S CHOICE DESSERT

TASTING CUZCO £60PP

(CUSTOMERS FAVOURITE)

SALTED EDAMAME BEANS
SALMON TACO
CHICKEN TERIYAKI
YELLOWTAIL TIRADITO
URAMAKI PRAWN
GRILLED AUBERGINE
LAMB CUTLETS
BLACK COD
CHEF'S CHOICE DESSERT

TASTING MACHU PICCHU £80PP

GUACAMOLE
CEVICHE SELECTION
DUO OF OYSTERS
TUNA TACOS
BEEF TATAKI
UNAGI ROLL
SALMON CAZUELA
PERUVIAN BBQ
CHEF'S CHOICE DESSERT

*TASTING MENU AVAILABLE FOR THE WHOLE TABLE ONLY

APPETISERS

OYSTERS 3 OR 6 £12/£24
With Aji Amarillo, mango tiger milk and ponzu

GUACAMOLE £9.5
Served with corn tortillas and prawn crackers

YUCAS BRAVAS (V) £5
Fried cassava sticks served with rocoto sauce

SALTED EDAMAME BEANS (VE) £6

SPICY EDAMAME BEANS (VE) £6.5

BEEF CROQUETTES £9
Beef velouté, miso, ginger and fish served with rocoto sauce

FRIED TOFU (VE) £7.5
Aji panca, orange, sesame seeds and green beans

SASHIMI (3 PIECES)

SAKE £7.5 HAMACHI £13.5
CHU-TORO £13 UNAGI £10.5
AKAMI £12.5 TAKO £8.5

SASHIMI CHEF'S SELECTION CHEF'S CHOICE

2 VARIETIES £16
6 pieces

3 VARIETIES £22
9 pieces

MEAT I POULTRY

PERUVIAN BBQ (M.P)
Served with Yucas Bravas and Seasonal Salad

LOMO SALTADO £18
Diced steak, chunky chips,
soy sauce, tomatoes, onions and rice

IBERICO PLUMA £27
Char-grilled pluma, served with smoked Aji amarillo butter

SLOW-COOKED SHORT BEEF RIB £19
Served with choclo puree, aji amarillo and coriander

LAMB CUTLETS £23
Marinated with Anticucho Nikkei, served with cassava
crumbs choclo and aji amarillo chimichurri

POLLO A LA BRASA £18
Char-grilled poussin, marinated with oregano, garlic, coriander

VEGETARIAN

QUINOA CON QUESO £8 (V)
Quinoa with parmesan, sweet potato and broccoli

PAPA FRESCA (V) £18
Cooked dry Peruvian potatoes, served with seasonal vegetables
and purple potatoes puree

ASPARAGUS AND FENNEL SALAD (VE) £11
Aji amarillo, crispy shallots and truffle oil

CEVICHE

MIXTO £12
With sea bass, octopus, coriander, lime juice and cancha

NIKKEI £14.5
Tuna ceviche with nikkei tiger's milk, avocado
and sesame seeds

SALMON AND MANGO £13
Served with onions, jalapeno, and coriander

SEABASS AND TRUFFLE £11
Served with onions, chili, sweet potato puree, and coriander

MUSHROOM (VE) £11
Grilled oyster mushroom, Cep mushroom tiger milk, corn, wasabi

TIRADITOS

YELLOWTAIL £16
Truffle puree, pickled cucumber and truffle ponzu

OCTOPUS £9.5
Thinly sliced octopus with olive chimichurri and olive mayo

BEEF TATAKI £9.5
Grilled rare beef, spring onion, truffle paste and ponzu

NIGIRI (2 PIECES)

SAKE £6.5 HAMACHI £11.5
CHU-TORO £11 TAKO £6.5
AKAMI £10 SUZUKI £6.5
UNAGI £10

NIGIRI CHEF'S SELECTION CHEF'S CHOICE

3 VARIETIES £18
6 pieces

5 VARIETIES £24
10 pieces

FISH

DAILY FISH (M.P)
Served with grilled asparagus

BLACK COD £32
Marinated 48 hours in miso
served with bok choi and ginger

SALMON CAZUELA £18
Grilled salmon, creamy rice, shichimi togarashi and salad

OCTOPUS A LA PLANCHA £18.5
Served with basil mashed potato, chilli and katsuobushi

KING PRAWNS £22
Served with cooked cherry tomatoes on Rocoto
and Pisco sauce

TACOS (3 PIECES)

SALMON £9
Salmon, mango, avocado, cancha and poke dressing

AVOCADO £8 (VE)
Avocado, aji amarillo, lime, coriander, and onion

TUNA £9
Tuna, onion, ginger, coriander, soy, and sesame seeds

TRIO OF TACOS £9
Salmon taco, tuna taco and avocado taco

BAO BUNS (2 PIECES)

BEEF £8
Slow-cooked beef shin with teriyaki sauce,
onion, coriander, basil, mint and aji rocoto cream

MUSHROOM (V) £8

Teriyaki and hoisin sauce

ROBATA (2 PIECES)

BEEF ANTICUCHO £8
Beef skewers marinated with Anticucho sauce

CHICKEN TERIYAKI £6
Chicken skewers marinated with teriyaki sauce

GRILLED AUBERGINE (VE) £6
Aubergine served with miso and chives

URAMAKI (6-8 PIECES)

SALMON £9.5
Spicy salmon, avocado, spring onion and sesame seeds

CALIFORNIA £12
Crab, avocado, tobiko, cucumber and shichimi

HOT URAMAKI ROLL £15
Cooked salmon, cream cheese, spicy mayo fried in
tempura batter and tare sauce

PRAWN £9
Tempura prawn, avocado, tempura flakes, tare sauce

SALMON AND CREAM CHEESE £12
Avocado, cucumber, tobiko

TUNA £11
Spicy tuna, cucumber, kimchi mayo, shichimi

FUTOMAKI YASAI (VE) £8
Fried Sweet potato, mixed vegetables, and miso sauce

UNAGI £16
Avocado, cucumber, unagi sauce

CHICHARRON £8
Avocado, pork, lime, tare sauce, and kimchi mayo

SIDES

GRILL HISPI CABBAGE (VE) £5
With lemon dressing and shichimi togarashi

TENDERSTEM BROCCOLI (V) £5.5
With chilli butter

PERUVIAN RICE (VE) £5.5
Choclo and sweetcorn