



AYLLU

TASTING LIMA

£45PP

SALTED EDAMAME BEANS

CEVICHE MIXTO

With sea bass, octopus, coriander, lime juice and cancha

FISH CROQUETTES

Fish velouté, miso, ginger and fish served with rocoto sauce

SMOKED OCTOPUS TIRADITO

Thinly sliced octopus with olive chimichurri and olive mayo

URAMAKI SALMON

Spicy salmon, avocado, spring onion and sesame

LOMO SALTADO

Diced steak, chunky chips,
soy sauce, tomatoes, onions and rice

OCTOPUS A LA PLANCHA

Served with basil mashed potato, chilli and katsuobushi

CHEF'S CHOICE DESSERT

***Tasting menu available for the whole table only**



AYLLU

TASTING CUZCO

£60PP

SALTED EDAMAME BEANS

SALMON TACO

Salmon, mango, avocado, cancha and poke dressing

CHICKEN TERIYAKI

Chicken skewers marinated with teriyaki sauce

YELLOWTAIL TIRADITO

Truffle puree, pickled cucumber and truffle ponzu

URAMAKI PRAWN

Tempura prawn, avocado, tempura flakes, tare sauce

GRILLED AUBERGINE

Aubergine served with miso and chives

LAMB CUTLETS

Marinated with Anticucho Nikkei, served with cassava crumbs choclo and aji amarillo chimichurri

BLACK COD

Marinated 48 hours in miso
served with bok choy and ginger

CHEF'S CHOICE DESSERT

***Tasting menu available for the whole table only**

Allergen information available on request.

A discretionary 12.5% service charge will be added to your bill



AYLLU

TASTING MACHU PICCHU

£80PP

PADRON PEPPERS

CEVICHE SELECTION

DUO OF OYSTERS

TUNA TACOS

Tuna, onion, ginger, coriander, soy, and sesame seeds

BEEF TATAKI

Grilled rare beef, spring onion, truffle paste and ponzu

UNAGI ROLL

Avocado, cucumber, unagi sauce

SALMON CAZUELA

Grilled salmon, creamy rice, shichimi togarashi and salad

PERUVIAN BBQ

Served with yucas bravas and seasonal salad

CHEF'S CHOICE DESSERT

***Tasting menu available for the whole table only**

Allergen information available on request.

A discretionary 12.5% service charge will be added to your bill