

APERITIVOS

EDAMAME
sea salt and lime ^{VG GF}

PLANTAIN CHIPS
aji amarillo ^{VG GF}

SMALL PLATES

CRISPY CHICKEN TAQUITOS
avocado, spicy mango salsa

SALMON SEVICHE
tamarind, sesame,
seaweed, macademia ^{GF}

ROBATA

BLACK COD ANTICUCHOS
miso ^{GF}

EGGPLANT
mustard miso, bubu arare ^{VG}

TO SHARE

MUSHROOM TOBANYAKI
poached egg, assorted mushrooms,
yuzu soy, garlic chips ^{V VG}

AJI AMARILLO RICE ^{VG}

SUSHI

SPICY TUNA
cucumber, spicy mayo

MANGO CRUSH
tuna, salmon, cream cheese,
avocado, asparagus, wasabi tobiko,
ginger sweet soy, aji mango dressing

V: Vegetarian VG: Can be made Vegan GF: Gluten Free

According to the NHS, adults need around 2000 kcal a day.

This is a sample menu and may change due to seasonal ingredients and availability.

Please inform us should you have any specific food allergies or intolerances.

The menu is designed as a sharing concept and dishes are served in no particular order.