

LUNCH HOUR MENU

To be experienced by the whole table, up to 6 guests

55 Per person

TO START

Choice of 3

Baos de Cerdo (2 pcs)

Pulled pork, chipotle, salsa criolla

Calamares con Ocopa GF

Baby squid, Peruvian marigold, quinoa

Tacos del Dia (2 pcs)

Daily choice of tacos

Trio de Maíz VG GF

Josper corn, crispy corn, white corn
sweet onions

Espinacas con Manchego V

Baby spinach, candied walnuts, goji
cranberry, manchego

Ceviche de Lubina Clásico GF

Seabass, red onion, sweet potato white corn

Ceviche de Atún Chifa

Yellowfin tuna, sesame seeds, rice crackers, soy

Anticucho de Pollo (1 pc) GF

Chicken, ají amarillo, garlic

Anticucho de Setas (1 pc) VG GF

Portobello mushrooms, ají panca, parsley

MAIN COURSES

Choice of 1

Trigo en Wok VG

Spelt, squash, cauliflower, fresh truffle

Cazuela con Marisco GF

Seafood cazuela, ají panca, wild herbs

Salmón a la Brasa GF

Salmon fillet, stir-fry rice, soy
green vegetables

Pollo a la Parrilla GF

Corn fed baby chicken, ají panca, coriander

Chuleta de Cerdo GF

Slow cooked pork chop, berries
yuzu kosho, crispy quinoa

Bife de Ancho GF (Add on £14)

Rib eye, adobo salt, chimichurri sauce

DESSERT

(included in the price)

Churros de Naranja V

Orange and lime churros, milk chocolate & dulce de leche

SOMMELIERS FAVOURITE

White: 2022 Grüner Veltliner, Weingut H. Neumann
Nussberg, Austria

Red: 2019 Rioja Crianza, La Montesa, P. Remondo
Rioja, Spain

Glass 125ml Carafe 500ml

13 52

14 56

If you have allergies or dietary enquiries please speak to our staff prior to ordering.
Prices include 20% VAT and a discretionary 15% service charge will be added to your bill. V: Vegetarian GF: Gluten Free VG: Vegan

Origine of our produce Fish : Zone FAO 87/27/57/41/37 | Meat : France, UK, Spain, Chile, Italy