

SEÑOR CEVICHE

CHARLOTTE STREET

BARRANCO BANQUET

38pp

PARA PICAR

CANCHA

Peruvian popped corn (v)

SKATE WING

With aji panca and yoghurt marinade

CHIFA CHICHARRONES

Slow-cooked, crispy pork belly with smoked sweet potato purée and chancaca soy

CALAMARES

Crispy baby squid with pickled jalapeño miso salsa

CEVICHE & TIRADITO

COBIA TIRADITO

Cobia, Orange ponzu, Smoked aji rocoto chilli powder and cancha

SEÑOR CEVICHE

Sea bass and octopus ceviche with aji amarillo tiger's milk, sweet potato puree, avocado, coriander, red onion and crispy baby squid

PERUVIAN BBQ

SUPER POLLO

Marinated and grilled corn-fed chicken leg with rocoto salsa (gf)

PACHAMANCA PORK RIBS

Slow-cooked baby back ribs with Yakniku sauce and roasted peanuts (n)

FLAT IRON Y NIKKEI UCHUCUTA

Papaya marinated flat iron steak with pickled shiitake mushroom and uchucuta sauce (gf)

SIDES

PATATAS FRITAS

Sweet potato fries with aji rocoto mayonnaise (v) (veo)

MARAS SOLTERO

Frisoline and pickled fennel salad with roasted butternut squash, popped quinoa, cherry tomatoes and pomegranate vinaigrette (v)

POSTRE

INCA MESS

Dulce de leche ice cream, meringue, maca chocolate and berries



¡Buen provecho!