# SENOR CEVICHE

**CHARLOTTE STREET** 

# INCA FEAST

*30*pp

### PARA PICAR

Peruvian popped corn (v)

#### PERUVIAN POT STICKERS

Mushroom and sweet potato gyoza with smoked ají rocoto oil and parsley aioli (v) (veo)

#### **CHIFA CHICHARRONES**

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

## CEVICHE & TIRADITO

#### **COBIA TIRADITO**

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

### **SEÑOR CEVICHE**

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

### PERUVIAN BBO

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

### **PACHAMANCA PORK RIBS**

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

### SINFS

#### **PATATAS FRITAS**

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

### MARAS SOLTERO

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

### POSTRE

### **BARRANCO BRÛLÉE**

Dulce de leche creme brûlée with shiso and pineapple granita (v)



¡Buen provecho!