Lunch Set Menu

£29pp

Available Mon - Fri 12pm - 3pm

Salted Edamame Beans (V)

Salmon roll (4pcs)
Aburi salmon, avocado,
spicy mayo

Lubina Clásica Ceviche
Sea bass, plantain chips,
choclo, sweet potato, red onion

Pollo al carbon
Grilled chicken thighs on shio koji and aji panca marinade,
japanese pickled spring onions, chipotle sauce

Choose one main:

Slow-Cooked Short Beef Rib
Chipotle sauce, tenderstem broccoli

Yasai Katsu Curry (V)
Sweet potato, jasmine rice,
kimchi

Salmon Cazuela
Bomba rice, lemongrass,
tom-yum paste, smoked ikura

Vegetarian options are available on request.

Our menu is designed to be shared. Please notify a member of the team if you have an allergy.
A 12.5% discretionary service charge will be added to your bill. All prices are inclusive of VAT.

Ayllu

What's on

Spanish Guitar Nights
Every Friday & Saturday from 7pm

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Samba Bottomless Brunch
Unlimited food and drinks £55pp
Every Saturday 11am - 4pm | Sunday 12pm - 4pm

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Appetisers

Shokupan (V) £5
Japanese milk bread, smoked kaffir lime butter

Guacamole (V) £9
Served with corn tortillas and prawn crackers

Edamame Beans (VE) Salted £6 | Spicy £7

Shrimp Popcorn £10
Yuzu, spicy mayo

Gyoza £12
Prawn and chestnut, yuzu ponzu, spicy prawn oil, tom yum emulsion

Beef Bao buns £11
Aji rocoto mayo, chipotle mayo

Crab tacos £12
White crab poached on dashi butter, corn purée, togarashi, manchego, popcorn

Salads & Veg

Kinoko Ceviche (V) £10
Wild mushrooms, quinoa tiger's milk, lapsang oil, jerusalem artichoke, onion ash

Aubergine Mapo Tofu (VE) £17
Deep fried tofu, aubergine on mapo sauce, spring onions

Courgette Satay (V) £15
Grilled courgettes glazed with satay sauce, yuzu smoked yoghurt, salsa seca

Yasai Katsu Curry (V) £18
Sweet potato, jasmine rice, kimchi

Cold & Marinated

Beef Tartare £15
Shallots, negi, purple potatoes, egg yolk with wasabi shoyu

Lubina Clásica Ceviche £12
Sea bass, plantain chips, choclo, sweet potato, red onion

Bluefin Tuna Tataki £16
Kombu-infused tuna with aji amarillo dressing

Sashimi Selection
3 kind | 5 kind £24 | £39

Platter for 2 £42
Bluefin tuna maki, chu-toro tuna sashimi and salmon sashimi, akami nigiri and salmon nigiri

Nigiri & Maki

Nigiri Selection
3 kind | 5 kind £24 | £39

Maki

Salmon £11
Aburi salmon, avocado, spicy mayo and spring onion

Dragon £15
Tempura prawn, unagi, spicy cream, bonito, unagi sauce, red tobiko

Bluefin Tuna £16
Akami, shichimi, negi, jalapeno, avocado and spicy mayo

Veggie Dragon (V) £10
Kakiage vegetable topped with avocado and potato crisp

Add ons

Black Truffle 3g | £5
Fresh Wasabi 5g | £5

Hot & Char-Grilled

Lamb Chops £29
Yuzu kosho, lamb sauce, citrus pistachio crust

Pollo al Carbón £20
Grilled chicken thighs on shio koji and aji panca marinade, japanese pickled spring onions, chipotle sauce

Steaks
28 days dry aged

Picanha 10 oz	£29
Sirloin 10 oz	£34
Rib Eye 12 oz	£45

Served with yuzu kosho chimichurri, koji butter

Slow-Cooked Short Beef Rib £29
Puffed rice, chipotle sauce, nasturtium

Black Cod £31
Orange dashi butter, panca oil, crispy leek and ginger

Salmon Cazuela £24
Lemongrass, tom-yum paste, bomba rice, smoked ikura

Grilled Sea Bass £24
Sake yuzu glaze, acevichado sauce, pak choi

Sides

Yucas (V) £7
Truffle mayo, Manchego cheese

Peruvian chips (V) £5
Huancaina sauce

donabe rice (V) £7
Japanese clay pot rice, aji amarillo butter, furikake, black tobiko and pickled lotus root

Tenderstem broccoli (V) £7
Shio kombu dressing, white soy and almond emulsion, aji panca oil

Taste of Ayllu

Served daily. Minimum two people.
Designed to share amongst the table.

Seasonal, £54pp

Shokupan (V)

Salted Edamame Beans (VE)

Tuna Tataki

Lubina Clásica Ceviche

Akami Nigiri

Salmon Maki

Salmon Cazuela

Tenderstem Broccoli

Soft Serve Ice Cream

Signature, £69pp

Shokupan (V)

Guacamole (V)

Lubina Clásica Ceviche

Bluefin Tuna Roll

Chu-toro Nigiri

Shrimp Popcorn

Picanha Steak

Tenderstem Broccoli

Vanilla Basque Cheesecake

scan to view allergens

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