

Lunch Menu. Monday to Saturday 12 - 14.30

1 course & side 22. 2 courses 28. 3 courses 36.

Ceviche Clásico

stone bass, tiger's milk, choclo, sweet potato

Cornish crab & Octopus causa

aji amarillo potato, botija olives, cevichera sauce, avocado

Asparagus & Quinoa Salad (V)

Tomato. fresh cheese, aji amarillo & passion fruit dressing

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Duck 'A la Norteña'

Coriander rice, baby heritage carrots

Miso sea bass

Corn purée, pico de gallo

Cauliflower (V)

Morels, aji amarillo sauce

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Piura Chocolate Mousse

Raspberry coulis

Alfajores

Dulce de leche, lime ice cream

Homemade amarillo brioche. Algarrobina butter - per roll 3.

Sides 7.

Steamed jasmin rice

Broccoli al wok, ginger, chilli & soy

Stir fried 'chaufa' rice

Miso aubergine

Cuzco corn cake

A discretionary service charge of 13.5% will be added to your bill.

