



BITES

Prawn Tostada £4
yellow aji and yuzu

Anticucho Eggplant £5
aubergine, anticucho sauce and rocoto

STARTERS

Classic Seabream Ceviche £12
traditional tiger's milk, sweet potato and cancha corn

Octopus Tiradito Al Olivo £14
botija olives and rocoto tiger's milk

Tuna Nikkei £12
nikkei sauce, crispy onion and heritage tomatoes

Peruvian Scallop Tiradito £12
avocado, yuyu seaweed and chia seeds

Inka Tomato Ceviche £9
amazonian tomato, chia seeds and fresh avocado

MAIN COURSES

24 Hour Slow Cooked Suckling Pig £24
blue potato mash and yellow aji gel

Andean Turbot £25
apple custard fruit, huacatay and plantain

Claybaked 3500m Potatoes £22
andean sauce, tubers and eco dry potatoes

Lamb Seco £23
organic braised lamb, pumpkin purée and fava beans

Beef Pachamanca £25
pachamanca sauce and ocas

Amazonian Sea Bass £23
amazonian tomatoes, asparagus and corn salad

SIDES

Corn Cake £5
ricotta cheese

Solterito Salad £4
quinoa

DESSERTS

Chirimoya Parfait £7
chocolate crumble

Chuncho Peruvian £8
chocolate mousse

Alfajores £7
dulce de leche

A discretionary service charge on 12.5% will be added to your bill.
Food allergies & intolerances: before ordering please speak to our staff about your requirements.