

À LA CARTE

BITES

Home Made Bread £3

Algarrobina butter

Plantain Crisps £4

Avocado mousse

Scallop Tostada £6

Puka tiger's milk, orange tobiko, criolla sauce

STARTERS

Heritage Tomato Ceviche £9

Tree tomato, chia, avocado

Beetroot Salad £11

Guava tiger's milk, vegan queso fresco

Beef Tartare Causa £12

Yellow potato, huancaína sauce, ground cancha corn

Seabream Ceviche £12

Tiger's milk, camote, avocado, cancha corn

Tuna Nikkei Ceviche £13

Soy tiger's milk, crispy onion, tomato

Pulpo al Olivo £13

Lentils, botija olive emulsion



MAIN COURSES

Ollucos (Andean Tubers) £18

Truffled mushroom purée, jerusalem artichokes

Baked Celeriac £18

Artichokes, huacatay Andean mint, coconut cream

Wild Caught Stonebass £23

Tree tomato, asparagus & corn salad, pumpkin purée

24 hr Slow Cooked Suckling Pig £25

Blue potato purée, yellow chilli gel

Scottish Beef Pachamanca £28

Andean dried potato

Black Cod £32

Rocoto tiger's milk, corn mash

SIDES

Rainbow Quinoa Salad £5

Avocado mousse, pineapple salsa

Corn Cake £5

Ricotta cheese

Nikkei Aubergine Anticucho £5

Sesame oil, crème fraîche, pomegranate

DESSERTS

Alfajores £6

Traditional Peruvian short bread with dulce de leche

Grilled Piña Colada £7

Coconut cream, lemon verbena tuile

Chocolate Mousse £7

White quinoa shards, cacao y café glaze

Degustacion De Postres £18

Dessert platter

