

# Peruvian Cocktails

<b>Pisco Sour</b> Pisco Quebranta, lime juice, sugar syrup, dash of egg white and angostura bitter	12	<b>Inka Libre</b> Cartavio rum, lime, coke and ice	10
<b>Pisco Special</b> Pisco Quebranta, Lucuma (native Andean valley fruit), chicha (purple maize), passion fruit, coconut, mango, dash of evaporated milk	12	<b>Algarrobina</b> Pisco Quebranta, algarrobina extract (Peruvian carob), dash of evaporated milk, egg white, cinnamon powder	12
<b>Peruvian Mojito</b> Ron Cartavio, lime juice, sugar syrup, mint, ginger & sprite	12	<b>Chilcano de Chucuito</b> Pisco Quebranta, ginger ale, lime juice, sliced ginger and lime	12

All the cocktails are available in Mocktail version (each glass £9). All cocktails are available by jug.

## About Pisco

Pisco is the national spirit of Peru. It is obtained from fermented fresh grape juice must. Pisco has a smooth, velvety texture and rich aroma, with a diverse flavour spectrum based on the variety of grape used in the production process. There are only 8 varieties allowed in the making of Pisco and there are no other ingredients allowed into it. Pisco is made from a single distillation of young grape juice; no colouring, flavouring, not even water, are added at any time.

## Pisco Bar

size	25ml/50ml	size	25ml/50ml
<b>Coca Bomba Liqueur</b>	6	<b>Pisco Portón</b>	6
<b>Pisco Quebranta</b> (Pisco puro made from a single variety of grape)	5.50	<b>Ron Cartavio</b>	5.50
<b>Tequila</b>	5.50	<b>Gin &amp; Tonic</b>	6
		<b>Vodka &amp; Tonic</b>	6

We also have a selection of other spirits such as vodka, gin, whisky, amaretto & much more, please ask your host.

<i>Beers</i>		
<b>Cusqueña Gold/Dark/Trigo</b> 330 ml (5%) (Premium lager brewed in the foothills of Machu Picchu)	6	
<b>San Miguel</b> (5%)	6.80	
<b>Alcohol Free Beer</b> 330ml	3.50	

## WHITE WINE

House white	glass (125ml/250ml)	bottle
<b>Trebbiano del Rubicone</b> (Italy) Clear, bright, straw-yellow in colour, dry and fruity flavour	11	25
<b>Pinot Grigio delle Venezie</b> (Italy) Full, but soft dry wine, yet fresh and lively with a pleasing, lingering aftertaste of ripe pears	12	28
<b>Intipalka Sauvignon Blanc viñas queirolo</b> (Peru) A delicate & uplifting Sauvignon Blanc, with light aromatic notes of citrus fruits	12	28
<b>Intipalka Chardonnay</b> (Peru) Elegant with a lovely, fresh balance, with hints of vanilla, tropical and peachy stone fruit	13	31
<b>Naranjo Torontel</b> (Chile) Tangy orange wine with notes of honey, orange peel, white flowers & cardamon	13	33

## ROSE

<b>Pinot Grigio Blush Delle Venezie</b> (Italy)	12	28
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## SPARKLING & CHAMPAGNE

<b>Prosecco Spumante Brut doc</b> (75 cl)	30
<b>Prosecco Spumante Brut doc</b> (20 cl)	12

## RED WINE

House Red	glass (125ml/250ml)	bottle
<b>Sangiovese del Rubicone</b> (Italy) Has a dry taste, balanced with a pleasant fruity flavour	11	25
<b>Rioja Crianza</b> (Spain) Deep ruby red in colour with vanilla notes mingled with jammy black fruit nuances	12	33
<b>Intipalka Malbec Viñas Queirolo</b> (Peru) Ripe & savoury, this Malbec combines cherry & blueberry flavours with a hint of liquorice.	12	28
<b>Chamuyo Malbec</b> (Argentina) A juicy supple wine combining the flavour of intense blackberry with chocolatey layers made from mature vines	12	30
<b>Intipalka Valle del Sol Tannat</b> (Peru) Red and black fruit aromas along with cherries and strawberries. Full-bodied with fruity aftertaste		35
<b>Intipalka Gran Reserva</b> (Peru) Our finest wine made in the remote Ica Valley's desert. This unusual malbec-tannat blend has a velvet-smooth texture combining hints of bramble, dark cherries and spices.		50

## Champagne

<b>Bollinger Champagne</b>	70
<b>Moet &amp; Chandon Brut</b>	65

All dishes may contain traces of nuts or gm products. A discretionary 12.5% service charge will be added to your bill. One bill per table



Peruvian Kitchen & Bar   
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## Hot Starters

<b>Yuquita Rellenas</b> (v) <i>Box it!</i> Deep fried cassava balls filled with cheese on a bed of huancaína sauce	11	<b>Tamalito de pollo o cerdo</b> <i>Box it!</i> Ground corn mash wrapped and steamed in banana leaves and filled with chicken or pork	12
<b>Anticuchos</b> (gf) <i>Box it!</i> (choose from Pollo, Corazon or Vegetarian) Skewered slices of grilled ox heart/chicken/vegetarian marinated in panca pepper & aromatic herbs, served with chimichurri sauce	12	<b>Papa a la huancaína</b> (v) <i>Box it!</i> Potatoes in a spicy creamy aji amarillo sauce with olives & egg	11
		<b>Huanchaco</b>  Pan-fried king prawns cooked with aji amarillo, garlic and a splash of Pisco served with yuquitas fritas	14

## Cold Starters

<b>Leche de Tigre</b>  Tiger's milk: citrus based juice marinade with fish served in three spicy shots	12	<b>Causa Limeña</b> <i>Box it!</i> Potato causa filled with tuna mayonnaise with avocado, olives and egg	12
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### CEVICHE BAR

As a starter 15

As a main course 22

#### Ceviche Tradicional (gf) *Box it!*

Small pieces of fish marinated in green lime juice and aji limo, garlic, ginger, red onions and coriander

#### Ceviche al Olivo (gf) *Box it!*

Small pieces of fish marinated in green lime juice, garlic, ginger and Peruvian black botija olive cream

#### Ceviche al Verde (gf) *Box it!*

Small pieces of fish marinated in green lime juice, avocado, garlic, ginger, red onions & coriander

#### Ceviche de Hongos y Palmito (v) (gf) *Box it!*

Mushroom and hearts of palm marinated in green lime juice and aji limo, garlic, ginger, red onions and coriander

#### Tiradito de pescado (gf) *Box it!*

Thin slices of fish marinated in green lime juice, garlic, ginger, aji Amarillo and orange


### CEVICHE MIXTO

Small pieces of fish and seafood (calamari, baby octopus, prawns and mussels) marinated in green lime juice and aji limo, garlic, ginger, red onions & coriander

As a starter 16

As a main course 24

## Side Dishes

<b>Pan</b> 4.50 Hot cassava and cheese bread (X2)	<b>Camote</b> 4 Grilled sweet potato with honey	<b>Yuquitas fritas</b> <i>Box it!</i> 6 Fried cassava fingers
<b>Salsa Huancaína</b>  4 White cheese and aji Amarillo sauce	<b>Choclito con queso</b> (gf) 6 Steamed Peruvian corn kernels and small pieces of white cheese	<b>Chifles</b> (gf) <i>Box it!</i> 3 Green plantain chips
<b>Papas fritas</b> (gf) <i>Box it!</i> 4 Hand-cut fried potato chips	<b>Salsa Criolla</b> (gf) <i>Box it!</i> 3.50 Onion, mild chillies, coriander and lime	<b>Arroz blanco</b> 4 Steamed white rice
<b>Maduritos</b> (gf) <i>Box it!</i> 4.50 Fried sweet plantain with honey		<b>Canchita</b> 4 Fried corn

#### ALLERGIES

Before placing your order please inform us if a person in your party has a food allergy. Our products may contain ginger, garlic, nuts, wheat, egg, dairy, soy or fish allergens. In addition, our dishes are prepared in facilities that process nuts.



# Main Courses

## TRADITIONAL DISHES

<b>Arroz con mariscos</b> (gf) <b>Box it!</b> 	23	<b>Lomo saltado de carne o pollo</b> <b>Box it!</b>	26
(vegetarian option available) Wok-fried aromatic rice and seafood cooked with spring onions, aji amarillo, aji panka, garlic and sesame oil		(vegetarian option available) Tender strips of fried prime beef or chicken breast fillet, onion, tomatoes, ginger, garlic and soy and oyster sauce served with chunky chips and steamed rice	
<b>Chicharrón</b> (gf) <b>Box it!</b>	22		21
Deep fried pork, marinated in aromatic herbs served with sweetcorn, sweet potato, fried cassava, garlic, salsa criolla and chimichurri sauce		<b>Quinotto</b> (v) (gf) <b>Box it!</b>	
<b>Seco de cordero</b> <b>Box it!</b>	24	Andean quinoa risotto style, cooked with aji amarillo pepper and cream, topped with fried halloumi cheese and fresh asparagus	21
Lamb stewed in cilantro and stout served with smoked beans, fried cassava, salsa criolla and rice		<b>Arroz chaufa</b>	
<b>Jalea en tempura</b>	25	(vegetarian option available) Peruvian-Chinese fusion cuisine - egg fried rice cooked with sesame oil, oyster sauce spring onions and garlic served with a choice of beef, chicken or vegetarian style	
Battered deep-fried fish and seafood, served with cassava fingers, wasabi mayonnaise and salsa criolla			

## Salads

<b>Ensalada mixta</b> (v) (gf) <b>Box it!</b>	11	<b>Ensalada de quinoa</b> (v) (gf)	13
Seasonal green salad, olives, tomato, avocado, asparagus and our house dressing		Quinoa spring onion, black beans, dried berries and halloumi cheese and housedressing	

## CHEF'S RECOMMENDATIONS

<b>Cordero Huánuqueño</b>	27	<b>Picante chalaco</b> <b>Box it!</b> 	23
Lamb chops marinated in Huacatay sauce served with Andean sweetcorn and sweet potato		Spicy creamy seafood stew with prawns, calamares, baby octopus and mussels cooked with aji amarillo, garlic, ginger, and served with potato medallions plus rice	
<b>Aji de gallina</b> <b>Box it!</b> 	23		
Chicken in a mildly spicy amarillo pepper sauce served with rice and potatoes			

## PERUVIAN BENTO BOX £50

### Create your own favourite meal!

If your dish has "Box it!" beside it you can pick it for your Bento box. You can choose 3 dishes that will come with aromatic rice and a special sauce as side

## SHARING PLATTER

Can't decide what to order? Why not try our fish platter? A great way to taste and share

### MANCORA PLATTER For fish lovers! (2 PEOPLE) £65

Ceviche de pescado - Ceviche al olivo - Jalea tempura - Arroz blanco  
Arroz con mariscos - Tiradito de pescado - Ceviche verde

## Soft Drinks

size	can	Bottle
<b>Inka Kola</b> (national soda from Peru)	3.50	4.50/10
<b>Coke, Diet Coke, Fanta, Sprite</b>	3.80	
<b>Guava, Orange juice</b>	3.50	
<b>S Bernardo</b> (Still or sparkling water)		3.50

## Homemade Drinks

size	glass	jug
<b>Chicha morada</b>	4.50	17
Purple maize drink with pineapple, apple and cinnamon		
<b>Limonada Natural</b>	3.50	12
Peruvian style lemondade		

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