

SEÑOR CEVICHE

All our dishes are freshly prepared and made for sharing.
We recommend three dishes per person, or more if you're hungry!

PARA PICAR

QUINOA CROQUETAS	8
<i>Quinoa and cheddar croquetas with aji rocoto and pineapple salsa (v)</i>	
TEQUEÑOS	8
<i>Pork belly and feta cheese filled pastry</i>	
ROCOTO CORN RIBS	7.5
<i>Corn on the cob, rocoto butter with camote lime dip (v)</i>	
CHIFA CHICHARRONES	11
<i>Slow-cooked, crispy pork belly with smoked sweet potato purée and chaneaca soy</i>	

CEVICHE

EL CLÁSICO	11
<i>Sea bass ceviche with aji limo tiger's milk, sweet potato purée, choclo corn, red onion, coriander and plantain</i>	
RAINBOW TROUT	11
<i>Rainbow trout, rocoto emulsion, piquillo pepper, roasted camote, dill and crispy quinoa</i>	
BBQ JERUSALEM ARTICHOKE	9
<i>Grilled Jerusalem artichoke, fennel and samphire ceviche with aji amarillo tiger's milk, confit tomato and purple corn cracker (ve)</i>	
SEÑOR CEVICHE	12
<i>Sea bass and octopus ceviche with aji amarillo tiger's milk, sweet potato purée, avocado, coriander, red onion and choclo</i>	
NIKKEI CEVICHE	12
<i>Yellowfin tuna, sea bass, ponzu tiger's milk, yuzu tobiko and langoustine cracker</i>	

PERUVIAN BBQ

BERENJENAS RELLENAS	12
<i>Baked aubergine, stuffed with smoked huancaína cheese (v)</i>	
CORAZÓN DE RES	11
<i>Marinated beef heart skewers with anticucho salsa</i>	
SUPER POLLO	10
<i>Marinated and grilled corn-fed chicken leg with rocoto salsa</i>	
MUSHROOM PERUANO	10
<i>Miso glazed mushrooms with tri-colour quinoa, coconut milk, crispy courgette (ve)</i>	
PACHAMANCA PORK RIBS	17
<i>Slow-cooked baby back ribs with Yakniku sauce, roasted cancha, sesame seeds</i>	
FLAT IRON Y NIKKEI UCHUCUTA	17
<i>Papaya marinated flat iron steak with salsa verde</i>	

SIDES

PATATAS FRITAS	5
<i>Sweet potato fries with aji rocoto mayonnaise (v)</i>	
FRIJOLES NEGROS	5
<i>Black beans, smoked bacon, burnt aubergine, aji panca, pineapple and soured cream</i>	
REPOLLO A LA PARRILLA	7.5
<i>Charred hispi cabbage with garlic miso, green chillies and roasted pumpkin seeds (ve)</i>	
MARAS SOLTERO	5.5
<i>Spinach with truffle ponzu, mushrooms, edamame beans, radish, pomegranate seeds and crispy quinoa (ve)</i>	

FROM LIMA WITH LOVE

Tasting Menu £34pp
Enjoy our most popular dishes,
designed to share, available from 4pm

WEEKEND BOTTOMLESS BRUNCH

£39pp
Includes free-flowing prosecco, Bellinis, Mimosas or wine plus Para Picar, Ceviche & Tiradito, Peruvian BBQ, sides and Postre served to share. Available for groups of up to 7

MARKET MONDAYS

Ceviche & Pisco Sours
£6 each
all day every Monday

(v) vegetarian (ve) vegan (veo) vegan option available (n) contains nuts

Please advise a member of staff if you have any particular dietary requirements or allergies. We make every effort to avoid cross-contamination, but we unfortunately can't serve guests who have severe allergies, as we can't guarantee a trace-free environment. A discretionary 12.5% service charge will be added to your bill.

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