

SEÑOR CEVICHE

FROM LIMA WITH LOVE

£34pp

PARA PICAR

CANCHA

Peruvian popped corn (v)

QUINOA CROQUETAS

Quinoa and cheddar croquetas with aji rocoto and pineapple salsa (v)

CHIFA CHICHARRONES

Slow-cooked, crispy pork belly with smoked sweet potato purée and chancaca soy

CEVICHE & TIRADITO

RAINBOW TROUT

Rainbow trout, rocoto emulsion, piquilli pepper, roasted camote, dill and crispy quinoa

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Sea bass and octopus ceviche with aji amarillo tiger's milk, sweet potato purée, avocado, coriander, red onion and choclo

PERUVIAN BBQ

SUPER POLLO

Marinated and grilled chicken leg with rocoto salsa

PACHAMANCA PORK RIBS

Slow-cooked baby back ribs with Yakiniku sauce, roasted cancha, sesame seeds

SIDES

PATATAS FRITAS

Sweet potato fries with aji rocoto mayonnaise (v) (veo)

MARAS SOLTERO

Spinach with truffle ponzu, mushrooms, edemame beans, radish, pomegranate seeds and crispy quinoa (v) (ve)

POSTRE

CHOCOLATE MOUSSE

With caramelised cancha (ve)

COCKTAILS

+ £24 for a cocktail pairing

UNCLE PASTUZO

Gordon's Gin, Aperol, grapefruit juice, rhubarb marmalade, rhubarb syrup, soda

CHICHA MORADA SOUR

Pisco, Chicha Morada, egg white, Orange bitter

AYAHUASCA

Ron Cartavio Black, apricot brandy, spiced pineapple cordial, lime, sugar, ginger beer

INFUSED PISCO

Lemon, Red Berries or Herb infused Pisco

¡Buen provecho!

(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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