PERUVIAN INSPIRED FLAVOURS

All DAY Menu

Made WITH love

BITES

SILKY HUMMUS VG, LF – 11
candied lima beans, Peruvian crispy chili oil, chapla bread

CRISPY ENOKI MUSHROOMS V, GF – 12
yogurt sauce, aji paca, lime

FRIED CALAMARI GF – 14
yuzu, aji panca sauce, pickled chillis

RED PRAWN CROQUETAS – 12
3pcs with aji amarillo mayo

RAW BAR

OYSTERS GF, LF
6 for €22 with rocoto mignonette
go for our **SPECIAL** with aji amarillo granite for €4/pc

LIMA CEVICHE GF, LF – 16
seabass, sweet potato, cancha, tigers milk

HAMACHI CRUDO GF, LF – 20
white tuna, almond tigersmilk, peruvian crispy chili oil

SALMON TROUT TIRADITO GF, LF – 18
passionfruit, smoked paprika oil, trout roe

BEEF TARTARE GF, LF– 16
bone marrow, aji rocoto, radiccio, sweet potato chips

TIRADITO DE PALMITOS VG, GF, LF – 14
tiger's milk, jalapeño oil, green apple, finger lime

BITES FROM THE FIRE

GAMBERONI GF, LF – 14
coriander, chili, lime

PULPO & CHICHARON ANTICUCHO GF, LF – 15
confit pork belly, octopus tamarind glaze, corn crisp

WAGYU ANTICUCHO GF,LF – 18
Wesholme Beef Wagyu, aji panca, crumble

PLATES

POLLO A LA BRASA GF, LF – 24
½ grilled chicken, sweet and spicy ají sauce, pickles

ARROZ CON PATO GF – 26
crispy duck, creamy rice , coriander, lime

HOLSTEIN RIBEYE A LA PARILLA GF, LF – 36
salsa anticucho, sundried tomato, coriander

LIMA CHEESE BURGER – 19
onions criolla, rocoto ketchup, aji amarillo mustard

SWEET POTATO KATSU VG – 18
creamy ají sauce, grilled pak choi, lime

MUSSELS SUDADO – 22
mussels, sudado sauce, fresh leaves served with fresh toast

MUSHROOM CARAPULCRA V, GF – 20
traditional Peruvian potato stew, wild mushrooms
ADD-ON TRUFFLE (DAILY PRICE)

LIMA SALAD VG, GF, LF – 14
lima bean, avocado, aji rocoto, sweet corn, kalamata, edamame

By choosing this dish, you help fund Go Forest's tree planting initiatives

Our signature

WHOLE FISH PERUVIAN STYLE GF,LF
MARKET PRICE
half served as ceviche, half grilled

CÔTE À L'OS MATURED GF
75
1kg French grass-fed Holstein, beef jus, cranberries, coriander
Served with crispy fries

SIDES

TENDERSTEM BROCCOLI & PEANUTS VG, GF, LF – 9
MIXED LEAF SALAD & INCA BERRY VG, GF, LF – 7
AJI SALTED FRIES V, GF, LF – 6
TUMERIC RICE VG, GF, LF – 6

DESSERT

TRES LECHES V – 10
sponge cake, hazelnut praliné, citrics

DARK CHOCOLATE TART V – 10
peruvian chocolate ganache, popcorn ice cream

ARROZ CON LECHE GF – 10
milk rice, mango and passion fruit marmalade, crispy tuile

ICE CREAM V **& SORBET** VG, LF, GF – 9
dark chocolate VG, chicha morada VG, popcorn V, yuzu lime

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PLEASE ADVISE YOUR SERVER IF YOU HAVE ANY ALLERGIES, OR REQUIRE INFORMATION ON THE INGREDIENTS USED IN OUR DISHES. ALL THE ABOVE PRICES ARE INCLUSIVE OF VAT. CARD PAYMENTS ONLY.
V = VEGETARIAN VG = VEGAN GF = GLUTEN FREE LF = LACTOSE FREE