OYSTERS
6 for €18 or 12 for €36, with rocoto

LIMA CEVICHE – 16
seabass, sweet potato, cancha, tiger’s milk

TUNA TARTARE – 17
yuzu, soy, aji panca

Beef Tartare – 15
capers, egg yolk, coriander

Mushroom ceviche – 12
mushroom, plantain, tiger’s milk

PERUVIAN INSPIRED FLAVOURS
Made WITH love

BITES

LIMA BEAN HUMOUS – 8
with plantain crisps

TEQUEÑO – 9
crispy cheese wonton

CHICHARRONES – 10
crispy pork, aji lime salt

RED PRAWN CROQUETAS – 10
amarillo mayo

CHICKEN ANTICUCHO – 12
grilled chicken skewer, aji limon

PLATES

PULPO A LA PERUANA – 29
grilled octopus, purple potato, black garlic

POLLO A LA BRASA – 23
lemon thyme, lamb’s lettuce, aji amarillo mayo

DUCK ON RICE – 24,5
crispy duck, arroz chaufa, saffron dashi

STEAK SALTADO – 36
lomo saltado sauce, dried tomatoes

LIMA CHEESE BURGER – 18
salsa criolla, rocoto ketchup, aji amarillo mustard

BEET TARTARE – 14
aji panca, miso, fresh leaves

FRIED AUBERGINE – 10
achiote glaze, yogurt, pecan nut

QUINOTO – 16
avocado, coriander, lime

SUPERFOOD SALAD – 12
sweet potato, avocado, quinoa, toasted seeds

CARAPULCRA – 25
papa amarilla, mushrooms, fresh truffle

RAW BAR

BEEF TARTARE – 15
capers, egg yolk, coriander

MUSHROOM CEVICHE – 12
mushroom, plantain, tiger’s milk

TUNA TARTARE – 17
yuzu, soy, aji panca

PERUVIAN CHOCOLATE – 8
dark chocolate, toasted quinoa ice cream, cacao

TRES LECHE – 8
dulce de leche, puffed amaranth

ICE CREAM & SORBET – 5
sweet potato or chicha morada

SIDES

TENDERSTEM BROCCOLI & PEANUTS – 9

LIMA BEAN SOLTERITO – 7

MIXED LEAF SALAD & KUMQUAT – 5

AJI SALTED FRIES – 5

ARROZ CHAUFAL – 5

DESSERT

SUSPIRO DE LIMEÑA – 8
passionfruit, custard, meringue, almond

PERUVIAN CHOCOLATE – 8
dark chocolate, toasted quinoa ice cream, cacao

TRES LECHE – 8
dulce de leche, puffed amaranth

ICE CREAM & SORBET – 5
sweet potato or chicha morada

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.

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