



sharing set menu

festival del llama (£55pp)

snacks

charred cabbage anticucho, saiky miso, crispy quinoa (V)
pork shoulder slider, sweet potato, salsa criolla, spicy mayo
fried cheesy yuca (V)

smalls

beetroot ceviche, pickled cucumber, horseradish cream (V)
prawns tempura, aji panca sweet and sour glazed

larges

smoked cauliflower, aji panca romesco, cauliflower leche
de tigre (V)
lomo saltado, rice, fries, avocado, aji amarillo sauce

dessert

lime pie, torched meringue (V)

We do our best to serve up all dishes using seasonal & locally sourced produce where possible.

There will be a discretionary 12.5% service charge added to you bill

Please let us know if you have any dietary requirements.

(v) - vegetarian or plant based upon request, ask your server



sharing set menu

grand festival del llama (£80pp)

snacks

maldon oyster, grilled tomato & aji panca vinaigrette
charred cabbage anticucho, saiky miso, crispy quinoa (V)
pork shoulder slider, sweet potato, salsa criolla, spicy mayo
fried cheesy yuca (V)

smalls

beetroot ceviche, pickled cucumber, horseradish cream (V)
stonebass ceviche, lemongrass tiger's milk, coconut,
huacatay

larges

pork chop, cucumber, mint & spring onion salad, aji verde
sudado, fish & seafood stew, fennel, huacatay, rice

dessert

lime pie, torched meringue (V)

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