

**brunch menu**

red piranha	14	padron peppers	6
barsol pisco · tomato juice · aji amarillo liqueur · aji panca salt		aji vinaigrette (v)	

BRUNCH SPECIALS

steamed corn tamal · egg · chorizo · sweet potato · spicy mayo	14
avocado and aji amarillo brioche · poached eggs · rocoto · onion salsa	15
pork shoulder bun · sweet potato · fried egg · red onion salsa · spicy mayo	16

maldon oyster · olive chalaca · sherry	5
slowly braised beef empanada · raisins · aji carretillero sauce	4
fried cheesy yucas · huancaina sauce · peanuts	7
charred corn ribs · aji amarillo butter	9
grilled pork belly anticucho · plum · shiso · cucumber · pink peppercorn	9
crispy prawns · ají amarillo & orange glaze · pickled daikon · lemongrass	15

sweet corn ceviche · tomato chalaca · cancha · feta	12
scallop ceviche · plum · yuzu kosho tiger's milk · nori crisps	19

amigos sharing platter	60
oysters · scallop ceviche · pork belly anticuchos · crispy prawns · beef empanadas · cheesy yucas	

smoked pumpkin · locro de zapallo · gooseberry · sunflower seeds	18
grilled chicken thighs · aji de gallina parmesan cream · botija tapenade	20
cod · aji amarillo · charred peppers · sorrel · cassava purée	24

choclo & jasmine rice	4
hispi cabbage coleslaw · chica de jora · lovage	6
tenderstem broccoli · aji vinaigrette · croutons	6
charred gem lettuce · aji amarillo caesar · anchovies · parmesan	6

We do our best to serve up all dishes using sustainable, seasonal and locally sourced produce where possible. Please let us know if you have any dietary requirements.

We operate as a cashless business and can only accept card payments.

A discretionary 12.5% service charge will be applied to your bill.

All above prices are inclusive of VAT.



- vegetarian or plant based upon request, ask your server.



glossary

aji amarillo	a common chilli pepper used in peruvian cuisine, medium-spiced with a subtle full-bodied fruitiness
aji rocoto	a pepper distinguished by a rich, fruity, bright and spicy flavour
aji panca	a less spicy pepper than rocoto and amarillo, has a sweet, berry-like and slightly smoky flavour with a pronounced floral bouquet
anticucho	a popular street food that originated in peru, traditionally small marinated pieces of skewered meat or vegetables are grilled
cancha	andean corn kernel toasted in a pan with oil, highly addictive!
chimichuri	refreshing vinagrette typically used in latin american cuisine. Made of chopped parseley, oregano, garlic, extra virgin olive oil and peppers
choclo	a large-kernel variety of field corn from the andes also referred to as peruvian corn or cuzco corn
chicha de jora	fermented corn beer
empanada	come from the spanish word empanar (to bread), a very popular filled pastry dish from spain and latin america
huacatay	a variety of black mint native to the andes
locro de zapallo	one of Peru's best-known vegetarian winter dishes made with pumpkins
tiger's milk	or leche de tigre, bright and spicy citrus marinade used to cure fishes and in use in classic peruvian ceviche
tamal	one of the most traditional dishes of Peruvian cuisine, people enjoy them for sunday breakfast served with salsa criolla. stuffed corn cooked in banana leaf
tiradito	similar to a ceviche, it is a Peruvian dish based of raw fish, but cut in the in the shapre of sashimi
yuzu kosho	japanese seasoning with chilli peppers, yuzu peels and salt



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