

brunch menu

red piranha14padron peppers6barsol pisco · tomato juice ·aji vinaigrette (v)

aji amarillo liqueur · aji panca salt

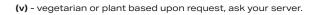
BRUNCH SPECIALS

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
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
salmon gravlax · huacatay · creamy tiger's milk · radish · mustard seeds	17
scallop ceviche \cdot peach \cdot yuzu kosho tiger's milk \cdot nori crisps	19
sharing platter	60
oysters \cdot scallop ceviche \cdot chicken anticuchos \cdot crispy prawns \cdot beef empanadas \cdot cheesy yuca	as
smoked pumpkin · locro de zapallo · gooseberry · sunflower seeds 🦙	18
BBQ 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
radish salad · cucumber · mint · yuzu & aji amarillo dressing 🦙	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.





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

