



## brunch menu

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

### BRUNCH SPECIALS

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

<b>maldon oyster</b> · olive chalaca · sherry	5
<b>slowly braised beef empanada</b> · raisins · aji carretillero sauce	4
<b>fried cheesy yucas</b> · huancaína sauce · peanuts 🦙	7
<b>grilled pork belly anticucho</b> · plum · shiso · cucumber · pink peppercorn	9
<b>crispy prawns</b> · aji amarillo & orange glaze · pickled daikon · lemongrass	15

<b>sweet corn ceviche</b> · tomato chalaca · cancha · feta 🦙	12
<b>salmon gravlax</b> · huacatay · creamy tiger's milk · radish · mustard seeds	17
<b>scallop ceviche</b> · peach · yuzu kosho tiger's milk · nori crisps	19

<b>sharing platter</b>	60
oysters · scallop ceviche · chicken anticuchos · crispy prawns · beef empanadas · cheesy yucas	

<b>smoked pumpkin</b> · locro de zapallo · gooseberry · sunflower seeds 🦙	18
<b>BBQ chicken thighs</b> · aji de gallina parmesan cream · botija tapenade	20
<b>cod</b> · aji amarillo · charred peppers · sorrel · cassava purée	24

<b>choclo &amp; jasmine rice</b> 🦙	4
<b>hispi cabbage coleslaw</b> · chica de jora · lovage 🦙	6
<b>tenderstem broccoli</b> · aji vinaigrette · croutons 🦙	6
<b>radish salad</b> · 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.

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



# glossary

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



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