



brunch menu

red piranha 14	padron peppers6
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 , pineapple and casamigos tequila granita..... 5
slowly braised beef empanada , raisins, aji carretillero sauce4
fried cheesy yucas huanacaina sauce (v)..... 7
slow cooked chicken anticucho , shiso vinaigrette, aji verde7
crispy prawns , aji panca sweet & sour glazed, chilli dip 14

tomato ceviche , pickled strawberries, passion fruit, tomato lemongrass tiger's milk (v) 12
mixto ceviche , stone bass, grilled octopus, peruvian peppers tiger's milk, avocado 19
scallop ceviche , orange, yuzu kosho tiger's milk, nori crisps..... 19

smoked cauliflower , aji panca romesco, cauliflower s vinagrette (v)..... 18
grilled chicken , aji crema..... 21
char grilled cod , cannellini beans, aji amarillo broth, huacatay, sugar snap peas 24

choclo & jasmine rice (v)4
charred gem lettuce , aji amarillo caesar, anchovies,parmesan 6
tenderstem broccoli , rocoto salsa, croutons (v)..... 6
radish salad , cucucmber, 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

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 vinaigrette typically used in latin american cuisine. Made of chopped parsley, 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
empanada	come from the spanish word empanar (to bread), a very popular filled pastry dish from spain and latin america
furikake	nutty, crunchy, umami packed japanese seasoning
huacatay	a variety of black mint native to the andes
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 shape of sashimi,
yuzu kosho	japanese seasoning with chilli peppers, yuzu peels and salt



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