



dinner menu

a pisco sour to start

barsol, pisco quebranta, lime, egg white

14 padron peppers

aji vinaigrette

6

maldon oyster

olive chalaca · sherry

5

slowly braised beef empanada

raisins · aji carrettillero sauce

4

pork shoulder slider

sweet potato · red onion salsa · spicy mayo

8

fried cheesy yucas

huancaina sauce · peanuts

7

leek anticucho

ají mirasol romesco · botija olive

5

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

mixto ceviche

sea bass · grilled octopus · peruvian peppers tiger's milk · avocado

19

scallop ceviche

plum · yuzu kosho tiger's milk · nori crisps

19

amigos sharing platter

oysters · scallop ceviche · pork belly anticuchos · leeks anticucho · crispy prawns ·

beef empanadas · cheesy yucas

60

smoked pumpkin

locro de zapallo · gooseberry · sunflower seeds

18

grilled chicken thighs

aji de gallina parmesan cream · botija olives tapenade

20

pork chop

aji panca & figs glaze · pickled daikon

22

cod

aji amarillo · charred peppers · sorrel · cassava purée

24

slow-braised short rib

seco sauce · creamy beans · quince · hispi cabbage · chicha de jora

45

fiesta sharing platter

77

braised beef shoulder · pork chop · chicken thighs · hispi cabbage slaw ·

tenderstem broccoli · rice

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 restaurant. 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

ají amarillo	a common chilli pepper used in peruvian cuisine, medium-spiced with a subtle full-bodied fruitiness
ají panca	a less spicy pepper than rocoto and amarillo, has a sweet, berry-like and slightly smoky flavour with a pronounced floral bouquet
ají de gallina	traditional Peruvian dish of chicken stewed in a creamy ají amarillo, pecans and parmesan sauce
anticucho	a popular street food that originated in peru, traditionally small marinated pieces of skewered meat or vegetables are grilled
botija	type of olive native to Peru
cancha	andean corn kernel toasted in a pan with oil, highly addictive!
carretillera	ají vinagrette typically used in latin american cuisine; based on ají rocoto and thinly diced onions
chicha de jora	fermented corn beer
choclo	a large-kernel variety of field corn from the andes also referred to as peruvian corn or cuzco corn
dashi	a foundational japanese soup stock or broth, crucial for adding a rich umami flavor to many japanese dishes
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
huancaina	a creamy sauce, based on fresh cheese and garlic; a common condiment in the Peruvian cuisine
locro de zapallo	one of Peru's best-known vegetarian winter dishes made with pumpkins
seco	traditional Peruvian stew sauce made with corrinder, ají amarillo, garlic, onion and chicha de jora
yuzu kosho	japanese seasoning with chilli peppers, yuzu peels and salt



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