

**start with one of our famous pisco sour**

14

classic · barsol · pisco quebranta · lime · egg white**coco & thai basil** · toasted coconut pisco · thai basil · lime · egg white**singani passion** · singani 63 · passionfruit · lime · egg white**to start**

maldon oyster · lime · jalapeño salsa	5
corn ribs · aji panca spices 🦙	6
padron peppers · togarashi seasoning 🦙	5
zucchini croquettes · ocopa sauce 🦙	8
pork belly slider · sweet potato · red onion salsa · spicy mayo	8
fried cheesy yucas · huancaína sauce · cancha 🦙	8
courgette anticucho · pachamanca · crispy quinoa · feta 🦙	6
grilled chicken anticucho · pollería · spring onions	9
tempura rock shrimps · coriander · jalapeño dip	12

cevicheria

heritage tomato ceviche · basil · togarashi · soy tiger's milk 🦙	14
sea bass ceviche · aji amarillo tiger's milk · criolla · avocado	18
tuna ceviche · green apple · wasabi tiger's milk · nori crisps	17

amigos sharing platter 65
oysters · tuna ceviche · chicken anticuchos
tempura shrimps · zucchini croquettes ·
cheesy yucas · padron peppers

fiesta sharing platter 80
grilled trout · braised short rib · grilled
chicken thighs · heirloom leaf salad · sweet
potato fries · rice

mains

roasted heritage carrot · crispy quinoa · carrot & ginger puree · feta 🦙	18
grilled chicken thighs · aji de gallina parmesan cream · olives	24
pork chop · aji panca hot honey glaze · pickled apples · szechuan peppers	26
grilled trout · baby leeks · yellow anticuchera & chimichurri salad	25
slow-braised short rib · seco sauce · tomato chalcaca · crispy potato	27
choclo & jasmine rice 🦙	5
hispi cabbage coleslaw · chica de jora 🦙	5
tenderstem broccoli · caramelised onion vinaigrette · croutons 🦙	5
heirloom leaf salad · aji verde dressing · pecans 🦙	5
sweet potato fries · wild garlic & citrus dip 🦙	5

shuck yeah oyster!
£1 per oyster
every mondays
booking recommended

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

aji amarillo	a common chilli pepper used in peruvian cuisine, medium-spiced with a subtle full-bodied fruitiness
aji panca	a less spicy pepper than rocoto and amarillo, has a sweet, berry-like and slightly smoky flavour with a pronounced floral bouquet
aji de gallina	traditional Peruvian dish of chicken stewed in a creamy aji 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
carretillera	aji vinagrette typically used in latin american cuisine; it is typically based on aji rocoto, thinly diced onions
chicharron	south american dish with spanish influence, originally based on fried pork belly; in our case, fried fish, as a topping for a classic Peruvian ceviche
chicha de jora	fermented corn beer
choclo	a large-kernel variety of field corn from the andes
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
huancaína	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 coriander, aji amarillo, garlic, onion and chicha de jora
tiger's milk	or leche de tigre, bright and spicy citrus marinade used to cure fishes and in use in classic peruvian ceviche
yuzu kosho	japanese seasoning with chilli peppers, yuzu peels and salt



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