



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 carretillero sauce			4
pork shoulder slider · sweet potato · red onion salsa · spicy mayo			8
fried cheesy yucas · huancaína 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
salmon gravlax · huacatay · creamy tiger's milk · radish · mustard seeds			17
mixto ceviche · stone bass · grilled octopus · peruvian peppers tiger's milk · avocado			19
scallop ceviche · plum · yuzu kosho tiger's milk · nori crisps			19
sharing platter oysters · scallop ceviche · pork belly anticuchos · 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
mussels a lo macho · cognac · tarragon · tomato salsa · sourdough			24
slow-braised short rib · seco sauce · creamy beans · quince · hispi cabbage · chicha de jora			45
fiesta sharing platter braised beef shoulder · pork chop · chicken thighs · hispi cabbage slaw · tenderstem broccoli · rice			77
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.
A discretionary 12.5% service charge will be applied to your bill.

🦙 - 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
a lo macho	traditional Peruvian way of cooking seafood in a rich and spicy 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	aji vinagrette typically used in latin american cuisine; based on aji 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
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
yuzu kosho	japanese seasoning with chilli peppers, yuzu peels and salt



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