



dinner menu

a pisco sour to start 14

barsol, pisco quebranta, lime, egg white

maldon oyster, grilled tomato & aji panca vinaigrette..... 5

slowly braised beef empanada, raisins, aji chimichuri 4

pork shoulder slider, sweet potato, red onion salsa, spicy mayo 8

fried cheesy yucas huanacaina sauce (v)..... 7

charred cabbage anticucho, miso, crispy quinoa (v)..... 5

slow cooked chicken anticucho, shiso vinaigrette, aji verde 7

crispy prawns, aji panca sweet & sour glazed, chilli dip 13

bok choy salad, grapes, toasted sunflower seeds, huacatay dressing (v) 15

beetroot ceviche, pickled cucumber, dill, horseradish cream (v) 12

stonebass ceviche, lemongrass tiger's milk, coconut, huacatay 16

scallop ceviche, dragonfruit, yuzu kosho tiger's milk, nori crisps 19

smoked cauliflower, aji panca romesco, cauliflower s vinagrette (v)..... 18

grilled chicken, gem salad, aji crema 25

pork chop, cucumber, mint & spring salad, aji verde sauce 29

char grilled cod, aji amarillo curry, autumn greens 27

rib eye 350gr, aji vinaigrette, grilled pepper 40

'sudado', fish & seafood stew, fennel, huacatay, rice 65

côte de boeuf 500gr/1000gr, side charred salad, aji chimichurri, huanacaina fries 73/115

cancha (v) 4 choclo & jasmine rice (v) 4

charred gem lettuce, yuzu aji amarillo vinagrette, radishes (v)..... 8

bok choy salad, grapes, toasted sunflower seeds, huacatay dressing (v) 7.5

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.



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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
lomo saltado	a classic beef stir fry with a heavy chinese influence served with french fried potatoes and accompanied with rice
pashamanca	from native language meaning : earth oven. Traditional dish baked with hot stones
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