



lunch 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 · carretillera

4

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

llama sharing platter

30

sea bass ceviche with fish chicharron · padron peppers · beef empanadas · cheesy yucas

smoked pumpkin · locro de zapallo · gooseberry · sunflower seeds

18

grilled chicken thighs · aji de gallina parmesan cream · botija tapenade

20

pork chop · aji panca & figs glaze · pickled daikon

22

cod · aji amarillo · charred peppers · sorrel · cassava purée

24

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

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
carrettilla	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
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
lomo saltado	traditional Peruvian dish, stir-fried that combines marinated beef with onions, tomatoes, among other ingredients. Often found in Lima's street food markets and served with fries.
seco	traditional Peruvian stew sauce made with corrinder, ají 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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