



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 · 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
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 sea bass ceviche with fish chicharron · padron peppers · beef empanadas · cheesy yucas			30
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 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
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
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
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 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



Fancy 10% off your
bill & other perks?
Sign up now to **Dis-loyalty!**