



lunch set menu

two courses for £25 · three courses for £29

start with our famous **pisco sour** or our
homemade **chicha morada** 14 / 9

to start

corn ribs · aji panca spices 🦙

tempura rock shrimps · coriander · jalapeño dip

slider · sweet potato · red onion salsa · spicy mayo
(short rib · chicken · pork belly)

heritage tomato ceviche · basil · togarashi · soy tiger's milk 🦙

sea bass ceviche · aji amarillo tiger's milk · avocado +3

tuna ceviche · green apple · wasabi tiger's milk · nori crisps +3

mains

roasted **heritage carrot** · quinoa · carrot ginger puree · feta 🦙

grilled **chicken thighs** · gallina parmesan cream · olives

trout salad · heirloom leaf salad · aji verde dressing · pecans

short rib · seco sauce · tomato chalaca · crisy potato +5

pork chop · aji panca hot honey glaze · pickled apple +5

sides (one per menu)

choclo & jasmine rice | hispi cabbage coleslaw | sweet potato fries
tenderstem broccoli

desserts

lime & huacatay **tres leches** · raspberries · marigold · meringue 🦙

burnt tonka **cheesecake** · strawberry · chicha coulis 🦙

llama **cremeux** · chocolate · biscuit · dolche de leche · coconut 🦙

We do our best to serve up all dishes using seasonal & locally sourced produce where possible.

There will be a discretionary 12.5% service charge added to you bill

Please let us know if you have any dietary requirements.
- vegetarian or plant based upon request, ask your server

