



el almuerzo set menu

two courses for £25 · three courses for £29

start with our famous **pisco sour** or our
homemade **chicha morada**

14 / 9

para picar

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

platos grandes

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 apples

+5

sides

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

postres

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