



sharing set menu

festival del llama

55pp

to start

padron peppers · aji vinaigrette 

slowly braised beef empanada · raisins · rocoto carretillero

fried cheesy yucas · huancaina sauce · peanuts 

mixto ceviche · sea bass · grilled octopus · peruvian pepper's tiger's milk · avocado

mains

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

slow-braised beef shoulder · seco sauce · creamy beans ·
quince

sides for the tables

choclo & jasmine rice · hispi cabbage coleslaw 

dessert

coconut 3 leches 

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 your bill.

Please let us know if you have any dietary requirements.



- vegetarian or plant based upon request, ask your server



sharing set menu

grand festival del llama

70pp

to start

maldon oyster · olive chalaca · sherry 

slowly braised beef empanada · raisins · rocoto carretillero

fried cheesy yucas · huancaina sauce · peanuts

scallop ceviche · plum · yuzu kosho tiger's milk · nori crisp

mains

pork chop · aji panca & figs glaze · pickled daikon

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

slow-braised beef shoulder · seco sauce · creamy beans · quince

sides for the tables

choclo & jasmine rice · hispi cabbage coleslaw 

dessert

coconut 3 leches 

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 your bill.
Please let us know if you have any dietary requirements.



- vegetarian or plant based upon request, ask your server