



sharing set menu

festival del llama (£55pp)

to start

padron peppers · aji vinaigrette 🦙

slowly braised beef empanada · raisins · rocoto carretillero

fried cheesy yucas · huancaína sauce · peanuts 🦙

salmon gravlax · huacatay · creamy tiger's milk · radish

mains

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

slow-braised beef shoulder · seco sauce · creamy beans

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 · huancaína 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

sides for the tables

choclo & jasmine rice · hispi cabbage coleslaw 🦙

dessert

coconut 3 leches 🦙

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