

## MALDON OYSTER WITH

TOMATO, WORCESTERSHIRE, OLIVE OIL	5
ALMOND, GRAPES, HUACATAY	6



## SNACKS

LAMB EMPANADA, OLIVES, AJI CHIMICHURRI	4
PORK SHOULDER SLIDER, SWEET POTATO, MONKEY SHOULDER BBQ SAUCE	8
FRIED CHEESY YUCAS 🐫	7

## ANTICUCHOS

GRILLED OCTOPUS, SWEET AND SPICY ROCOTO	8
CHARRED CABBAGE, MISO, CRISPY QUINOA 🐫	5
SLOW COOKED CHICKEN, SHISO VINAIGRETTE, AJI VERDE	7

## SMALL

CRISPY PRAWNS, AJI PANCA SWEET & SOUR GLAZED, CHILLI DIP	13
HEIRLOOM TOMATOES, SHERRY WINE, STRACIATELLA, OREGANO TIGER' MILK 🐫	12
BOK CHOY SALAD, GRAPES, TOASTED SUNFLOWER SEEDS, HUACATAY DRESSING 🐫	13
CHARRED OCTOPUS AND STONEBASS CEVICHE, ROCOTO TIGER' MILK	16
SCALLOP CEVICHE, DRAGONFRUIT, YUZO KOSHO TIGER'S MILK, NORI CRISPS	19

## LARGE

BBQ HISPI CABBAGE & COURGETTE, PACHAMANCA, PEAS, ALMOND CREAM 🐫	17
GRILLED CHICKEN, BABY GEM SALAD, AJI CREMA	25
PORK CHOP, CUCUMBER, MINT & SPRING ONION SALAD, AJI VERDE SAUCE	29
COD, YUCA CREAM, SNAP PEAS, AJI MIRASOL	27
GRILLED RIB EYE, AJI VINAIGRETTE, GRILLED PEPPERS	35

## SHARING DISHES 2-3

WHOLE SEABASS BAKED IN BANANA LEAF, AJI AMARILLO, RED ONION SALSA, CHOCLO RICE	58
'LOMO SALTADO' SEARED STEAK, FRIES, AVOCADO, PICKLED JALAPEÑO, RICE, SCALLION PANCAKES	56

## SIDES

CANCHA 🐫	3	CHOCLO & JASMINE RICE 🐫	4
TRIPLE COOKED FRIES 🐫	5	SEASONAL GREEN LEAF SALAD 🐫	5



Fancy 10% of your bill  
& other perks?

Sign up now to **Disloyalty!**

We do our best to serve up all dishes using seasonal and locally sourced produce where possible.  
Please let us know if you have any dietary requirements.  
There is a discretionary 12.5% service charge added 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 ROCOTO** - A PEPPER DISTINGUISHED BY A RICH, FRUITY, BRIGHT AND SPICY FLAVOUR.

**AJI PANCA** - A LESS SPICY PEPPER THAN ROCOTO AND AMARILLO, HAS A SWEET, BERRY-LIKE AND SLIGHTLY SMOKY FLAVOUR WITH A PRONOUNCED FLORAL BOUQUET.

**ANTICUCHO** - A POPULAR STREET FOOD THAT ORIGINATED IN PERU. TRADITIONALLY SMALL MARINATED PIECES OF SKEWERED MEAT OR VEGETABLES ARE GRILLED.

**CAROB** - A DRIED, GROUND BEAN FROM THE CAROB TREE, OFTEN USED FOR IT'S SIMILARITY TO CHOCOLATE.

**CAU CAU** - A TRADITIONAL PERUVIAN STEW WITH CREOLE INFLUENCES.

**CANCHA** - ANDEAN CORN KERNEL TOASTED IN A PAN WITH OIL. HIGHLY ADDICTIVE!

**CHANCACA** - A SWEET SAUCE MADE FROM SUGARCANE.

**CHOCLO** - A LARGE-KERNEL VARIETY OF FIELD CORN FROM THE ANDES ALSO REFERRED TO AS PERUVIAN CORN OR CUZCO CORN.

**FURIKAKE** - NUTTY, CRUNCHY, UMAMI PACKED JAPANESE SEASONING.

**HUACATAY** - A VARIETY OF BLACK MINT NATIVE TO THE ANDES.

**LOMO SALTADO** - A CLASSIC BEEF STIR FRY WITH A HEAVY CHINESE INFLUENCE SERVED WITH FRENCH FRIED POTATOES AND ACCOMPANIED WITH RICE.

**LUCUMA** - NATIVE TO THE PERUVIAN COASTAL VALLEYS, ITS UNIQUE FLAVOUR HAS BEEN DESCRIBED AS SIMILIAR TO SWEET POTATO, MAPLE SYRUP, OR BUTTERSCOTCH.

**PATARASHCA** - AN AMAZONIAN DISH FROM PERU, IN WHICH FISH IS WRAPPED IN LEAVES IS COOKED ON HOT COALS.

**YUZU KOSHO** - JAPANESE SEASONING WITH CHILLI PEPPERS, YUZU PEELS AND SALT.