



SNACKS

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| MALDON OYSTER, BLOODY MARY LECHE DE TIGRE | 6 |
| STEAK TARTARE, NORI CRACKER, ROCOTO | 7 |
| MIXTO CEVICHE, GRILLED OCTOPUS, CAPERS, AVOCADO | 17 |
| CRISPY SQUID & YUCA, AJI ROCOTO TIGER'S MILK, PERUVIAN CORN, CANCHA | 18 |
| BOK CHOY, GREEN GRAPES, TOASTED SUNFLOWER SEEDS, HUACATAY CAESAR DRESSING (pb on request) | 14 |

OUR SANDWICHES

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| PORK SHOULDER SLIDER, SWEET POTATO, RED ONION SALSA, SPICY MAYO | 8 |
| SMOKED SALMON, MUÑA MINT CREAM CHEESE, PICKLES, EVERYTHING BAGEL | 16 |
| CRISPY COD, AJI AMARILLO TARTARE SAUCE, MASHED PEAS | 11 |

PLATES

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| FLUFFY PANCAKES, CHANCACA, MUÑA MINT BROWN BUTTER, CREAM (v) | 15 |
| CARAMELISED ONION TORTILLA, AJI PANCA, SHRIMP SCAMPI, AIOLI (v on request) | 19 |
| GRILLED HALF-CHICKEN, BABY GEM & AVOCADO SALAD, AJI CREMA | 24 |
| 'LOMO SALTADO', ROASTED BANANA, ROCOTO CREAM, JASMINE RICE, FRIES | 29 |
| PERUVIAN GRAND SLAM, TAMAL, FRIED EGGS, ROCOTO CREAM, OLIVES AND RED ONION SALSA | 22 |
| ^{ADD} PERUVIAN SAUSAGE 3 | |
| PEKING WHOLE SEA BASS, CHIVE CRÊPES, PLUMS, AJI ROCOTO | 55 |

DESSERT

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| NUTELLA TRES LECHES, WHIPPED CREAM (v) | 9 |
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SIDES

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| CRISPY YUCA, CREAMY PERUVIAN HUANCAINA SAUCE (v) | 6 |
| AJI AMARILLO BRIOCHE / TOASTED EVERYTHING BAGEL (v) | 3 |
| CHIVE CRÊPE (v) | 3 |
| JASMINE RICE (v) | 3 |
| BABY GEM + AVOCADO SALAD (v) | 11 |
| PERUVIAN SAUSAGE | 4 |

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.