



sharing set menu

festival del llama

55pp

to start

corn ribs · aji panca spices 

courgette croquettes · ocopa sauce 

fried cheesy yucas · huancaína sauce · cancha 


sea bass ceviche · sea bass · aji amarillo tiger's milk · avocado

mains

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

pork chop · aji panca & figs glaze · pickled daikon

sides for the tables

choclo & jasmine rice · hispi cabbage coleslaw 

dessert

llama cremeux · chocolate · dulce de leche · toasted 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 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 · lime · jalapeño

corn ribs · aji panca spices 

courgette croquettes · ocopa sauce 

tempura rock shrimps · coriander · chilli dip

tuna ceviche · green apple · wasabi tiger's milk · nori crisp

mains

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

grilled trout · baby leeks · yellow anticuchera & chimichurri salad

slow-braised short rib · seco sauce · tomato chalaca ·

sides for the tables


choclo & jasmine rice · heirloom mixed leaf salad ·
sweet potatoe fries

dessert

corn 3 leches · chicha meringue

llama cremeux · chocolate · dulce de leche · toasted 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