start with one of our famous pisco sour 14

classic · barsol · pisco quebranta · lime · egg white

pandan & tonka · pisco · lime · egg white

cherry bakewell · brandy · cherry · almond · lemon · egg white

singani passion · singani 63 · passionfruit · lime · egg white

to start

maldon oyster · lime · jalapeño salsa	5ea
corn bread · aji amarillo butter	5
padron peppers · togarashi seasoning	5
corn ribs · aji panca spices	6
fried aubergine · miso & sesame dressing	10
fried cheesy yucas · huancaina sauce · cancha	8
mushrooms anticucho · aji amarillo dressing · chives	7ea
anticucho de rez · duck heart · crispy onion · anticuchera	8ea
tempura rock shrimps · coriander · jalapeño dip	13

cevicheria

mushroom ceviche · olive tapenade · pickled mushroom · miso tiger's milk	14
sea bass ceviche · aji amarillo tiger's milk · criolla · avocado	18
tuna ceviche · melon · anchovy tiger's milk · nori crisps	17

sunday's at Llama Inn

45pp

a peruvian meat feast, cooked over fire.

corn bread · sea bass ceviche · anticucho de res

**

glazed 700gr of short rib of beef on the bone · seco sauce · tomato chalaca

served with choclo & jasmine rice · sweet potatoe fries · coleslaw · tacos

vegetarian set menu available

mains

roasted delica pumpkin · squash puree · pecan & hazel nut crumble	26
grilled corn fed baby chicken · muna yogurt · aji panca	29
pork chop · aji panca hot honey glaze · pickled apples · szechuan peppers	26
grilled monkfish tail · sauce admiral · spring onions	30

choclo & jasmine rice	5
hispi cabbage coleslaw · chica de jora	5
tenderstem broccoli · caramelised onion vinaigrette	7
sweet potato fries · wild garlic & citrus dip	6

shuck yeah oyster!

£1 per oyster

every mondays

booking recommended

We do our best to serve up all dishes using sustainable, seasonal and locally sourced produce where possible. Please let us know if you have any dietary requirements.

we operate as a cashless restaurant. a discretionary 12.5% service charge will be applied 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 panca	a less spicy pepper than rocoto and amarillo, has a sweet, berry-like and slightly smoky flavour with a pronounced floral bouquet
aji de gallina	traditional Peruvian dish of chicken stewed in a creamy aji amarillo, pecans and parmesan sauce
anticucho	a popular street food that originated in peru, traditionally small marinated pieces of skewered meat or vegetables are grilled
carretillera	aji vinagrette typically used in latin american cuisine; it is typically based on aji rocoto, thinly diced onions
chicha de jora	fermented corn beer
choclo	a large-kernel variety of field corn from the andes
huacatay	a variety of black mint native to the Andes
huancaina	a creamy sauce, based on fresh cheese and garlic; a common condiment in the Peruvian cuisine
locro de zapallo	one of Peru's best-known vegetarian winter dishes made with pumpkins
seco	traditional Peruvian stew sauce made with corrinder, ají amarillo, garlic, onion and chicha de jora
tiger's milk	or leche de tigre, bright and spicy citrus marinade used to cure fishes and in use in classic peruvian ceviche
yuzu kosho	japanese seasoning with chilli peppers, yuzu peels and salt

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bill & other perks?
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