

*All our dishes are freshly prepared and made for sharing.  
We recommend three dishes per person, or more if you're hungry!*

## PARA PICAR

### QUINOA CROQUETTAS 5

*Quinoa and cheddar croquettas with aji rocotto & pineapple salsa (v)*

### CAULIFLOWER QUEMADO 5

*Burnt cauliflower with aji limo & piquillo pepper salsa and sesame soured cream (v) (gf)*

### CHIFA CHICHARRONES 7

*Slow cooked, crispy pork belly with sweet soy sauce*

### CALAMARES 7

*Crispy baby squid with pickled jalapeno mayo*

## CEVICHE

### CLASÍCO 8

*Sea bass ceviche with aji limo tiger's milk, sweet potato puree, choelo corn, red onion, coriander & plantain (gf)*

### SALMON TARTARE 8

*Salmon & sesame tartare with plantain crisps*

### BBQ JERUSALEM ARTICHOKE 7

*Grilled Jerusalem artichoke and samphire ceviche with aji amarillo tiger's milk & confit tomato (v)*

### SEÑOR CEVICHE 9

*Sea bass and octopus ceviche with aji amarillo tiger's milk, sweet potato puree, avocado, coriander, red onion & crispy baby squid*

### THE SPANIARD 9

*Sea bass and king prawn ceviche with tomato & aji rocotto tiger's milk, red onion, coriander, plantain & crispy chorizo (gf)*

## PERUVIAN BBQ

### CORAZÓN DE RES 7.5

*Grilled beef heart with sweet potato mayonnaise, aji panca, botija olives & mint (gf)*

### SUPER POLLO 9

*Marinated & grilled corn fed chicken leg with rocotto salsa*

### PACHAMANCA PORK RIBS 10

*Slow cooked baby back ribs with sticky yakiniku sauce & roasted peanuts (gf) (n)*

### FLAT IRON Y NIKKEI UCHUCUTA 12.5

*Papaya marinated flat iron steak with pickled shiitake mushroom & uchucuta sauce*

## SIDES & SALADS

### PATATAS FRITAS 4

*Sweet potato fries with aji rocotto mayonnaise (v)*

### FRIJOLE NEGROS 4

*Black beans, smoked bacon, burnt aubergine, aji panca, pineapple & sour cream (gf)*

### QUINOA SOLTERO 6 / 11

*Black and white quinoa, mizuna, roasted beetroot and butternut squash, hijiki seaweed, crispy shallots and sesame tofu dressing (v)*

