

SEÑOR CEVICHE

CARNABY

BARRANCO BANQUET

38pp

PARA PICAR

CANCHA

Peruvian popped corn (v)

QUINOA CROQUETAS

Quinoa and cheddar croquetas with aji rocoto and pineapple salsa (v)

CHIFA CHICHARRONES

Slow-cooked, crispy pork belly with smoked sweet potato purée and chancaca soy (gf)

CALAMARES

Crispy baby squid with pickled jalapeño miso salsa

CEVICHE & TIRADITO

KIZAMI TIRADITO

Beef tiradito with kizami wasabi salsa, ponzu onions and crunchy enoki mushrooms

SEÑOR CEVICHE

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

PERUVIAN BBQ

SUPER POLLO

Marinated and grilled corn-fed chicken leg with rocoto salsa (gf)

PACHAMANCA PORK RIBS

Slow-cooked baby back ribs with Yakiniku sauce and roasted peanuts (n)

FLAT IRON Y NIKKEI UCHUCUTA

Papaya marinated flat iron steak with pickled shiitake mushroom and uchucuta sauce (gf)

SIDES

PATATAS FRITAS

Sweet potato fries with aji rocoto mayonnaise (v) (veo)

MARAS SOLTERO

Frisoline and pickled fennel salad with roasted butternut squash, popped quinoa, cherry tomatoes and pomegranate vinaigrette (v)

POSTRE

CHOCOLATE & MACA BROWNIE

with dulce de leche ice cream (v) (n)

PERUVIAN PROFITEROLES

Sweet potato profiteroles filled with lime crème anglais and dulce de leche sauce (v)



¡Buen provecho!

(v) vegetarian (ve) vegan (veo) vegan option available (n) contains nuts (gf) gluten free
Please advise a member of staff if you have any particular dietary requirements or allergies.
A discretionary 12.5% service charge will be added to your bill, all prices include 20% V.A.T