

SEÑOR CEVICHE

CHARLOTTE STREET

BRUNCH MENU

11am - 3pm £39pp

Includes free-flowing peach Bellini's, white wine and red wine

In the interest of preventing food waste, Señor recommends two to three Para Picar / Ceviche per person

PARA PICAR

CHIFA CHICHARRONES (2 pieces)
Slow-cooked, crispy pork belly with smoked sweet potato purée and chancaca soy (gf)

CALAMARES
Crispy baby squid with pickled jalapeño miso salsa

PERUVIAN HOT WINGS
Fried chicken wings with Peruvian hot sauce

MUSHROOM & SWEET POTATO TEQUENOS
With smoked aji rocoto oil and parsley oil (v)

CEVICHE & TIRADITO

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

NIKKEI CEVICHE
Yellowfin tuna, sea bass, ponzu tiger's milk, yuzu tobiko and langoustine cracker

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

BBQ JERUSALEM ARTICHOKE
Grilled Jerusalem artichoke, fennel and samphire ceviche with aji amarillo tiger's milk, confit tomato and purple corn cracker (v) (gf)

PERUVIAN BBQ

Please select one each

CORAZÓN DE RES
Grilled beef heart with sweet potato mayonnaise, aji panca, botija olives and mint (gf)

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

PACHAMANCA PORK RIBS
Slow-cooked baby back ribs with Yakinikus sauce and roasted peanuts (n)

FLAT IRON Y NIKKEI UCHUCUTA
Papaya marinated flat iron steak with pickled shiitake mushroom and uchucuta sauce (gf)

SECO DE CORDERO
Slow-cooked lamb shoulder with bacon, black beans and Nikkei rice (gf)

COLIFLOR QUEMADA
Burnt cauliflower with smoked rocoto oil, piquillo pepper salsa and sesame tofu dressing (ve)

SIDES

PATATAS FRITAS
Sweet potato fries with aji rocoto mayonnaise (v)

FRIJOLE NEGROS
Black beans, smoked bacon, burnt aubergine, aji panca, pineapple and soured cream (gf)

REPOLLO A LA PARRILLA
Charred hispi cabbage with burnt butter, garlic miso and roasted pecans (v) (gf) (n)

POSTRE

To share

CHOCOLATE & MACA BROWNIE
with dulce de leche ice cream

