

SEÑOR CEVICHE

CHARLOTTE STREET

PARA PICAR

- CONCHAS EL MERCADO** 4.5
Grilled scallop with pisco and aji amarillo butter, chancaca bacon, Parmesan and yuzu tobiko
- PERUVIAN POT STICKERS** 5.5
Mushroom and sweet potato gyoza with smoked aji rocoto oil and parsley aioli (v) (veo)
- CALAMARES** 7.5
Crispy baby squid with pickled jalapeño miso salsa
- CHIFA CHICHARRONES** 8
Slow-cooked, crispy pork belly with smoked sweet potato purée and chancaca soy (gf)

CEVICHE & TIRADITO

- EL CLÁSICO** 8.5
Sea bass ceviche with aji limo tiger's milk, sweet potato purée, choelo corn, red onion, coriander and plantain (gf)
- KIZAMI TIRADITO** 8.5
Beef tiradito with kizami wasabi salsa, ponzu onions and crunchy enoki mushrooms
- BBQ JERUSALEM ARTICHOKE** 7
Grilled Jerusalem artichoke, fennel and samphire ceviche with aji amarillo tiger's milk, confit tomato and purple corn cracker (ve)
- SEÑOR CEVICHE** 9
Sea bass and octopus ceviche with aji amarillo tiger's milk, sweet potato purée, avocado, coriander, red onion and crispy baby squid
- NIKKEI CEVICHE** 9.5
Yellowfin tuna, sea bass, ponzu tiger's milk, yuzu tobiko and langoustine cracker

PERUVIAN BBQ

- CORAZÓN DE RES** 8.5
Grilled beef heart with sweet potato mayonnaise, aji panca, botija olives and mint (gf)
- SUPER POLLO** 9
Marinated and grilled corn-fed chicken leg with rocoto salsa (gf)
- PACHAMANCA PORK RIBS** 12
Slow-cooked baby back ribs with Yakiniku sauce and roasted peanuts (n)
- FLAT IRON Y NIKKEI UCHUCUTA** 14
Papaya marinated flat iron steak with pickled shiitake mushroom and uchucuta sauce (gf)
- SECO DE CORDERO** 10
Slow-cooked lamb shoulder with bacon, black beans and Nikkei rice (gf)

SIDES

- PATATAS FRITAS** 4
Sweet potato fries with aji rocoto mayonnaise (v) (veo)
- FRIJOLES NEGROS** 4
Black beans, smoked bacon, burnt aubergine, aji panca, pineapple and soured cream (gf)
- REPOLLO A LA PARRILLA** 6
Charred hispi cabbage with burnt butter, garlic miso and roasted pecans (v) (veo) (gf) (n)
- MARAS SOLTERO** 6
Frisoline and pickled fennel salad with roasted butternut squash, popped quinoa, cherry tomatoes and pomegranate vinaigrette (v)

WEEKEND BRUNCH

39pp

Enjoy unlimited Para Picar & Ceviche, Peruvian BBQ to share plus Señor's Sides and Postre. Our Weekend Brunch also includes free-flowing red wine, white wine and casa-made peach Bellini's

Saturdays at Charlotte Street, 11am – 3pm