

SEÑOR CEVICHE

CARNABY, SOHO

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 5.5

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

COLIFLOR QUEMADO 5.5

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

CHIFA CHICHARONNES 8

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

CALAMARES 7.5

Crispy baby squid with pickled jalapeño miso salsa

CEVICHE & TIRADITO

EL CLÁSICO 8.5

Sea bass ceviche with aji limo tiger's milk, sweet potato purée, choelo corn, red onion, coriander & 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 & purple corn cracker (v) (gf)

SEÑOR CEVICHE 9

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

NIKKEI CEVICHE 9.5

Yellowfin tuna, sea bass, ponzu tiger's milk, yuzu tobiko & langoustine cracker

PERUVIAN BBQ

CORAZÓN DE RES 8.5

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 (gf)

PACHAMANCA PORK RIBS 12

Slow cooked baby back ribs with Yakniku sauce, roasted peanuts & spicy slaw (n)

FLAT IRON Y NIKKEI UCHUCUTA 14

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

CARNABY SPECIAL 15

Whole Chita sea bass with Inca hot sauce & pickled cucumber salad

SIDES & SALADS

PATATAS FRITAS 4

Sweet potato fries with aji rocotto mayonnaise (v)

FRIJOLES NEGROS 4

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

REPOLLO A LA PARRILLA 6

Charred hispi cabbage with burnt butter, garlic miso & roasted pecans (v) (gf) (n)

MARAS SOLTERO 6

Pickled fennel and heritage carrot salad with roasted butternut squash & popped quinoa (v) (gf)

