

SEÑOR CEVICHE

CARNABY, SOHO

PARA PICAR

- QUINOA CROQUETAS** 5.5
Quinoa and cheddar croquettas with aji rocotto and pineapple salsa (v)
- COLIFLOR QUEMADA** 5.5
Burnt cauliflower with aji limo and piquillo pepper salsa and sesame soured cream (v) (gf)
- CHIFA CHICHARRONES** 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 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 (v) (gf)
- 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 rocotto salsa (gf)
- PACHAMANCA PORK RIBS** 12
Slow cooked baby back ribs with Yakniku 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 & SALADS

- PATATAS FRITAS** 4
Sweet potato fries with aji rocotto mayonnaise (v)
- FRIJOLES NEGROS** 4
Black beans, smoked bacon, burnt aubergine, aji panca, pineapple and sour cream (gf)
- REPOLLO A LA PARRILLA** 6
Charred hispi cabbage with burnt butter, garlic miso and roasted pecans (v) (gf) (n)
- MARAS SOLTERO** 6
Pickled fennel and heritage carrot salad with roasted butternut squash and popped quinoa (v) (gf)

WEEKEND BRUNCH

39pp

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

Saturdays at Charlotte Street, 12pm – 4pm.