

SEÑOR CEVICHE

CARNABY

PARA PICAR

QUINOA CROQUETAS	5.5
<i>Quinoa and cheddar croquetas with aji rocoto and pineapple salsa (v)</i>	
MUSHROOM & SWEET POTATO TEQUENOS	5.5
<i>With smoked aji rocoto oil and parsley aioli (v) (veo)</i>	
CHIFA CHICHARRONES	8
<i>Slow-cooked, crispy pork belly with smoked sweet potato purée and chancaca soy (gf)</i>	
CALAMARES	7.5
<i>Crispy baby squid with pickled jalapeño miso salsa</i>	

CEVICHE & TIRADITO

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

PERUVIAN BBQ

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

SIDES

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

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