



Aji de Gallina Tequeños

Wonton fritters with creamy chicken, onion, Parmesan filling, amarillo chilli dip

Seabass Jalea Steamed Buns (gf)

Jalea fried fish, squid ink steam bun, salsa criolla, amarillo chili mayo

Corn Locazo (vgf)

Corn fritters, muchame sauce and pop corns

Arrollado de Palta (vgf)

Avocado cannelloni, Jerusalem artichoke tartare, amarillo chilli tiger's milk, nasturtium & coriander oil, vegetable caviar

Causa Sensación (gf)

Yellow fin tuna tartar, Peruvian olive sauce, nori flakes

Ceviche Pon Ponzu (gf)

Sustainable stone bass, ponzu tiger's milk, avocado cream, samphire and black radish

Tiradito Arequipa (gf)

Yellowfin tuna, roasted lemon gelée, dry yuba skin, huacatay leaves, wasabi tobiko

Lomo Saltado

Flame-cooked beef fillet, red onion, tomato, saltado sauce, proper chips

Broccoli Huancaína (vgf)

Grilled broccoli sprout, cheesy Huancaína sauce and crispy onions

Escabeche Ancón (gf)

King prawn, squid, sea bass, spicy escabeche jus, steamed rice, soft boiled Burford Browns egg and nori cracker

Pastel de Choclo (v)

Corn and feta cheese savoury cake, cheesy chilli Huancaína sauce, avocado, Botija olives

Rollo Nikkei (v)

Matcha sponge, white chocolate and jasmine cream, mango yuzu gel and fresh mango

Me Amaz? (vgf)

Cassava root cake, tamarillo fruit sauce, quince jelly, chancaca crumble

v = vegetarian gf = gluten free.

Ask to see our dairy-free and nut-free menus. Wherever possible we will tweak our dishes to suit your dietary needs.

Guests with allergies and intolerance's should make a member of the team aware, before placing an order for food or beverages.

Guests with severe allergies or intolerances, should be aware that although all due care is taken, there is a risk of allergen ingredients still being present.

Due to the open nature of our kitchen, we cannot guarantee any dish as entirely allergen free. Please do take care when ordering.