PERUVIAN KITCHEN

Ceviche®

PISCO BAR

CEVICHE OLD ST

AQUÍ SE COCINA CON CARIÑO

SHARING MENU

£50pp

Aji de Gallina Tequeños
Wonton fritters with creamy chicken, onion, Parmesan filling, amarillo chilli dip

Wrapped Choclo (vgf)
Spicy choclo corn custard, Swiss chard leaf, rocoto llactan sauce

Amarillo Chilli Bombs
Stuffed yellow chilli, bacon, mushroom, fresco cheese

Arrollado de Palta (vgf)
Avocado cannelloni, Jerusalem artichoke tartare, amarillo chilli tiger's milk, nasturtium & coriander oil,vegetable caviar

Tiradito Curado (gf)
Beetroot cured Scallops, yuzu tiger's milk, fennel gelee, spicy achiote oil

Ceviche Pon Ponzu (gf)
Sustainable stone bass, ponzu tiger's milk, avocado cream, samphire and black radish

Tiradito Arequipa (gf)
Yellowfin tuna, roasted lemon gelé, dry yuba skin, huacatay leaves, wasabi tobiko

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Corderito Serrano
Coffee & chili rub lamb rumb, spicy potato, Quinoa sauce

Aubergine a lo Pobre (v)
Deep-fried panca chilli marinated aubergine, black bean tacu tacu, Burford Browns fried egg

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

Ensalada Sierra (vgf)
Black, red and pearl quinoa, avocado, tomato, onion, limo chillivinaigrette, broad bean, pomegranate seed, uchucuta sauce

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Choco Flan
Chocolate sponge cake, standing vanilla flan, honeycomb

Me Amaz? (vgf)
Cassava root cake, tamarillo fruit sauce, quince jelly, chancaca crumble

v = vegetarian gf = gluten free.
Full allergen information is available and wherever possible, we will tweak our dishes to suit your dietary needs. Please note this menu is subject to change
Drinks and 12.5% discretionary service charge are not included

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