



Cancha (vgf)

Crunchy Peruvian corn

Croquetas de Kale (vgf)

Creamy kale croquettes with feta cheese

Aji de Gallina Tequeños

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

Don Ceviche (gf)

Fresh sea bass ceviche in amarillo chilli tiger's milk, limo chilli, sweet potato and red onions

Arrollado de Palta (vgf)

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

Salmon Ceviche (gf)

Salmon, kalamansi tiger's milk, sea grapes, pickled onions, sweet potato purée

Causa de Jaiba (gf)

Cornish crab, deep-fried soft shell crab, avocado purée, cold purple potato mash, bitter lemon cream, red shiso cress

Salmón Escabeche (gf)

Grilled salmon, escabeche pickled vegetables, carapulcra potato

Aubergine a lo Pobre (v)

Deep-fried panca chilli marinated aubergine, black bean tacu tacu, Burford Brown fried egg

Seco de Pato

Dark beer and coriander duck stew, olluco potato

Pastel de Choclo (v)

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

Parsnip Glazeado (vgf)

Chancaca honey parsnips, pecans

Dulce de Higos (v)

Caremalized black fig, chancaca syrup, fresco cheese mousse, caremalized pine nuts

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