



Aji de Gallina Tequeños

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

Lentil Dip and Sweet Potato Crisps (vgf)

Green lentils, rocoto chilli, sweet potato crisps

Anticuchito de Hígado (gf)

Anticucho seasoned liver parfait, chancaca honey, pickled beetroot, black quinoa toast



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

Tiradito de Conchas (gf)

Diver scallop, pomegranate tiger's milk, yoghurt, black tobiko caviar

Tiradito de Lenguado

Lemon sole, yuzu tiger's milk, pink grapefruit, radish, coriander powder, choclo corn



Cau-Cau de Langostinos

King prawn & amarillo chilli stew, Peruvian potato, steamed white rice

Bistec en Panca (gf)

Grilled sirloin steak marinated in panca and achiote, roast sweet potato purée, sweet potato crisps

Charred Cauliflower (vgf)

Grilled cauliflower, rocoto chilli cheesy sauce, roasted peanuts

Parsnip Glazado (vgf)

Chancaca honey parsnips, pecans



Dulce de Higos (v)

Chancaca honey poached fig, pistachio sponge, fresh cheese

Cordillera Negra (v)

Chocolate sponge, apricot-physalis jam, chocolate glaze

All of our fish is sustainably sourced

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

Additional drinks and 12.5% discretionary service charge are not included