



Sharing Menu £38pp

Cancha (vgf)

Crunchy Peruvian corn

Olives (vgf)

Marinated plump, Peruvian tree-ripened black olives

Alitas Chifa

Free range chicken wings, rocoto and panca chilli, soy sauce, chancaca honey

Don Ceviche (gf)

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

Salmon Ceviche (gf)

Sustainable salmon, cucumber tiger's milk, sweet potato, pickled red onion, dill cress

Causa la Buena Vida (vgf)

British heritage carrot, avocado cream, beetroot and horseradish purée, cold potato mash, passion fruit tiger's milk

Palteado de Camarón (vgf)

King prawn and rocoto chilli salad, avocado, black quinoa, sweet potato crisp

Squid Barbacoa (gf)

Grilled marinated squid, choclo corn, coriander aioli

Seco de Cordero

Braised lamb, dark beer and coriander sauce, butter bean tacu tacu

Salmon Chifa

Miso-chancaca marinated salmon, cauliflower cream, cauliflower floret

Choclo Corn Cake (vgf)

Corn and feta cheese savoury cake, Huancaína sauce, avocado, salsa criolla

Parsnip Glazado (vgf)

Chancaca honey parsnip, pecans

Dulce de Higos (v)

Caramelized black fig, chancaca syrup, fresco cheese mousse, caramelized pine nuts

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

Drinks and 12.5% discretionary service charge are not included