



Sharing Menu £50pp

Salmonazo (gf)

Smoked salmon, fresco cheese, escabeche sauce, amarillo chilli sauce

Cassava (v)

Fried cassava with Huancaína sauce

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

Ceviche de Beterraga (vgf)

Fermented heritage beetroot, amarillo chilli tiger's milk, grapefruit, sweet potato purée, watercress

Ensalada de Quinoa (vgf)

White quinoa, tomato, avocado, butter bean and coriander with lime and limo chilli vinaigrette

Tiradito de Conchas (gf)

Hand-dived scallop tiradito, roasted amarillo-lemon tiger's milk, cream, sea fennel, black tobiko caviar

Palteado de Camarón (vgf)

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

Seco de Hongos con Maiz (vgf)

Wild mushroom, creamy choclo purée, mushroom jus

Salmon Chifa

Miso-chancaca marinated salmon, cauliflower cream, cauliflower florets

Picante de Pato (gf)

Braised duck leg, panca-peanut sauce, steamed rice, choclo corn

Choclo Corn Cake (vgf)

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

Parsnip Glazeado (vgf)

Chancaca honey parsnip, pecans

Choco-Banana (v)

Peruvian chocolate-hazelnut mousse, salted banana ganache, dulce de leche ice cream, edible dirt

Canelita (v)

Lúcuma mousse, Morello cherry gel, maca-cinnamon biscuit, pisco cherry, dried yoghurt

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