



**Cancha** (vgf)

Crunchy Peruvian corn

**Croquetas de Kale** (vgf)

Creamy kale croquettes with feta cheese

**Aji de Pavo Tequeños**

Wonton fritters with creamy turkey, onion, Parmesan filling and 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, oil pearls, nasturtium & coriander oil

**Salmon Ceviche** (gf)

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

**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

**Charred Sprouts** (vgf)

Sautéed Brussels sprout, amarillo chilli, pisco raisin, almond

**Panetón Miraflores** (v)

Peruvian fruit cake, dry goldenberry, chancaca custard

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*



### **Aji de Pavo Tequeños**

Wonton fritters with creamy turkey, onion, Parmesan filling and 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, oil pearls, nasturtium & coriander oil

### **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

### **Wild Boar Seco**

Braised wild boar, smoked panca chilli, pomegranate molasses, apple cider, amarillo chilli

### **Parsnip Glazeado** (vgf)

Chancaca honey parsnips, pecans

### **Charred Sprouts** (vgf)

Sautéed Brussels sprout, amarillo chilli, pisco raisin, almond



### **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

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Christmas Sharing Menu  
from £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

**Panetón Miraflores** (v)

Peruvian fruit cake, dry goldenberry, chancaca custard

ALL OF OUR FISH IS SUSTAINABLY SOURCED

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**Christmas Sharing Menu**  
from £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

**Wild Boar Seco**

Braised wild boar, smoked panca chilli, pomegranate molasses, apple cider, amarillo chilli

**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

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