





Ceviche Peruvian Catering brings the delicious and exciting flavours of Peruvian food and drinks directly to your event. By combining the tastes of Peru and the buzz of Soho, Ceviche in Frith Street has been critically acclaimed and become one of the most exciting new restaurants of 2012.

“This place is brilliant. The cooking is super-confident, rare and interesting. I never really want to go anywhere else again.” **Giles Coren, The Times**

Ceviche Peruvian Catering can accommodate any canapé reception, from 30 people up to 1,000 and at any location of your choosing. Prices vary according to menu and venue requirements.

For more information please contact  
**Raquel De Oliveira**  
[raquel@cevicheuk.com](mailto:raquel@cevicheuk.com)





**Raquel de Oliveira, General Manager**

Raquel brings extensive experience to Ceviche Peruvian Catering as Project Manager, having previously spent several years as General Manager of Chamberlain's Event Catering, hosting events on behalf of the Guildhall, Royal Courts of Justice and the Royal Palaces.

**Gregor Funcke, Head Chef**

A former teacher at Le Cordon Bleu in Lima, Gregor creates menus that are tailored to suit your specific needs. His talent has helped make Ceviche London's pioneering restaurant in Peruvian food. Gregor has vast experience in restaurants and catering events for between 20 to 3000 people.



## MENU £18.50

### **Don Ceviche**

Fresh seabass ceviche in amarillo chilli tiger's milk,  
limo chilli and red onions

### **Mussels Chalaca Style**

Mussels served cool with a Chalaca sauce

### **Tartare de Salmon con Vinagreta de Rocoto**

Premium salmon tartare with a  
rocoto chilli vinaigrette

### **Ensalada de Quinoa**

Quinoa salad with limo chilli, red onions  
and a lime juice vinaigrette

### **Pollo Chifa Skewers**

Soy sauce marinated chicken skewers with an  
amarillo chilli sauce

### **Prawn and Yuca Croquetas**

Cassava croquettes with a cheese  
and prawn stuffing

*Price is for your choice of 6 canapés per head*

## MENU £22.50

### **Don Ceviche**

Fresh seabass ceviche in amarillo chilli tiger's milk,  
limo chilli and red onions

### **Prawn Chowder Shots**

Creamy prawn soup served warm in a shot glass

### **Ensalada de Quinoa**

Quinoa salad with limo chilli,  
red onions and a physallis compote vinaigrette

### **Causa Mar**

Cool potato cake with prawns and squid  
and Huancaína sauce

### **Scallops Ceviche**

Scallops ceviche with spring onions and  
rocoto chilli marinade

### **Prawns with Passion**

Breaded deep fried prawns with passion fruit syrup

### **Pollo Chifa Skewers**

Soy sauce marinated chicken skewers with an  
amarillo chilli sauce

### **Prawn and Yuca Croquetas**

Cassava croquettes with a cheese and prawn stuffing

*Price is for your choice of 6 canapés per head*

# **PREMIUM MENU £28.50**

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## **Don Ceviche**

Fresh seabass ceviche in amarillo chilli tiger's milk, limo chilli and red onions

## **Drunk Scallops**

Scallops ceviche with pomegranate and pisco dressing

## **Octopus Causa Verde**

Cool coriander potato cake with braised octopus and purple olive mayo

## **Prawn Ceviche with Sweet Potato**

Prawns marinated in lime juice, with smooth purée of glazed sweet potato

## **Pollo Escabeche**

Chicken escabeche with cool sweet potato cake

## **Fillet of Beef with Ensalada de Quinoa**

Seared beef fillet served with quinoa salad, limo chilli and red onions

## **Paiche Amazon Fish Skewers**

Peruvian black cod marinated in amarillo chilli

## **Scallops Parmesana**

Scallops gratinated with pisco  
and parmesan cheese

*Price is for your choice of 8 canapés per head*

## COCKTAILS

### Pisco Sour

Pisco Quebranta, lime, sugar syrup, egg white and Amargo Chuncho bitters

### Passion Sour

Pisco Quebranta, passion fruit purée, lime, sugar syrup and egg white

### Soho

Limo ají chilli infused pisco, elderflower liqueur, cucumber, lime, egg white and cracked black pepper

### Pasión De Ceviche

Ginger infused pisco, passion fruit juice, prickly pear liqueur and honey

### Pisco Punch

Pisco Italia, homemade pineapple syrup (secret recipe), lime juice and grapefruit bitters

### Maria Sangrienta

Tomato juice mixed with Limo ají chilli infused pisco and rocoto tigers milk

### Eucalyptus Chilcano

Eucalyptus infused pisco, ginger ale, lime and Amargo Chuncho bitters

### Toro Mata

Coffee bean infused pisco, Pisco Quebranta, Peruvian espresso coffee and sugar syrup

### Sofía del Mar Punch

Physalis infused pisco, apricot brandy, pineapple, lime and coconut milk served with a dark rum and allspice crown

### El Capitán

Pisco Quebranta, sweet vermouth, cherry candied and Creole bitters

## WINES

### -WHITE-

#### Santa Rosa, Chenin Torrontes

2011, Argentina. *Dry wine, aromatic, fresh*

#### Santa Alvara Chardonnay

2011, Chile. *Crisp and zingy*

#### Sauvignon Blanc Gran Hacienda

2011, Chile. *Fresh and Citrusy*

#### Emiliana Reserva Riesling

2011, Chile. *Round and floral*

#### Nieto Reserva Torrontes

2010, Argentina. *Delicate flower blossom, white peach and orange peel notes*

#### Tabalf Chardonnay

2009, Limarí Valley, Chile. *Elegant, citrus and tropical notes; harmoniously fresh*

### -RED-

#### Santa Alvara Merlot

2011, Chile. *Ripe fruit and spicy notes*

#### Tesoro de los Andes, Malbec Bonarda

2011, Argentina. *Smooth and rounded*

#### Terra Andina Syrah

2009, Chile. *Velvety and mellow*

#### Carelli 34 Cabernet Sauvignon

2010, Argentina. *Deep and classic Cabernet*

#### Masi Tupungato Passo Doble

2009, Argentina. *Vibrant and moreish*

#### Finca Malbec Decero

2011, Argentina. *Robust with a kick of white pepper*

#### Tabalí Pinot Noir, Talinay Vineyard

2009, Chile. *Rich red, vibrant fruit*

#### Casa Valduga Premium Cabernet Franc

2007, Brazil. *Elegant with a slight floral touch*

### -SPARKLING-

#### Eamilia Zuccardi, Sparkling Chardonnay

Vida Organica, Argentina. *Well rounded*

#### Amadeus Rose Brut

Methode champenoise, Brazil. *Ripe strawberry flavours and refreshing, elegant finish*

**Cocktails £15.00 for 3 per person / Wines from £11 per bottle / Beers £2.50 per bottle**

## ◆ ADDITIONAL INFORMATION ◆

Transport, equipment and staff are additional costs and will depend on venue settings and event size. These will be provided in your quote.  
Dessert canapé menu available upon request.

For further information please contact Raquel de Oliveira: [raquel@cevicheuk.com](mailto:raquel@cevicheuk.com).

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Photography by Paul Winch-Furness

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