



TASTING MENU

£80 per person

Ceviche de Lubina Clásico (C, F)

Sea bass, red onions, sweet potato, white corn

Ceviche de Atún Chifa (F, G, Sh, Se, So)

Yellowfin tuna, soy, sesame seeds, shrimp cracker

Lubina de Bergamota (C, F)

Wild sea bass, bergamot, choclo, plantain

Tiradito de Hiramasa (F, G, So)

Kingfish, dashi, truffle oil, chives

Calabacines y Hongos (v) (D, G, So)

Courgette, shitake, mint, garlic chips

Anticucho de Pollo

Chicken, aji amarillo, garlic

Anticuchos de Setas (v)

Forest mushroom, aji panca, parsley

Pulpo al Olivo (G, Mo, So)

Josper octopus, Peruvian olives

Ensalada de Maiz (v)

Josper corn, crispy corn, sweet onion, red chillies

Lubina Chilena (C, F, G, So)

Chilean sea bass, aji amarillo

Solomillo de Res (G, So)

Spicy beef fillet, crisp shallots, aji rocoto, star anise

Brócoli (v) (D, Se)

Sprouting purple broccoli, chilli and garlic butter, sesame seeds

Chicha Morada (D, E, G, N)

Purple corn granite, cherry, shortbread

Parfait de Arabica (D, G, N, So)

Kiwicha, caramelised banana, Zacapa rum 23YO

Caramelo con Chocolate y Sorbete de Naranja (D, G, N, P, So)

Salted caramel ganache, pisco and blood orange sorbet

*Minimum for two people and available for the whole table
If you have allergies or dietary enquiries please speak to our staff prior to ordering
A discretionary 13.5% service charge will be added to your bill.*

PARA EMPEZAR

To start

Crocantes con guacamole/ salsa de tomatos (Sh)

Corn Tortillas/ Shrimp Crackers, guacamole or tomato salsa **4.5**

Tacos de Calabaza (v) (D) 6

Pumpkin, soft cheese, aji amarillo, pumpkin seeds

LOS PLATOS NUEVOS

New dishes

Ostras Huacatai (Mo) 9

Cumbræ oyster, oyster emulsion, lime jelly, huacatay, aji limo

Ceviche Caliente (Sh, C, F, Mo) 19

Prawn, octopus, sea bass, crispy plantain

Arroz con apio (v) (C, D,So,G) 18

Celeriac, Jerusalem artichokes purée, amaranth

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CEVICHEs

Lubina Clásico (C, F)

Sea bass, red onions, sweet potato, white corn

Dorada Criollo (C, F)

Sea bream, aji amarillo, crispy corn, coriander

Atún Chifa (F, G, Se, Sh, So)

Yellowfin tuna, soy, sesame seeds, shrimp cracker

Salmón Nikkei (C, F, G, So)

Salmon, celery juice, ginger, daikon, wasabi tobiko

Corvina Trufa (F, G, So)

Corvina, truffles, ponzu, chives

Ceviche Mixto (C, F, Mo, Sh)

Prawn, squid, mussel, aji amarillo, yuzu tobiko

Calabacines y Hongos (v) (D, G, So)

Courgette, shitake, mint, garlic chips

TIRADITOS

Vieiras (E, Mo)

Scallops, Peruvian olives, crispy cancha, aji limo

Atún Nikkei (F, G, Se, So, E)

Yellowfin tuna, sesame seed, pickle cucumber

Pez Limón (F)

Yellowtail, green chilli, radish

Tiradito de Hiramasa (F, G, So)

Kingfish, dashi, truffle oil, chives

Espárragos Peruanos (v) (G, S, O)

Josper asparagus, aji amarillo, garlic

DEGUSTACIÓN DE CECICHES

Ceviche tasting

Ceviches Trio (C, F, G, Se, Sh, So)

Sea bass clásico, tuna chifa, corvina with truffles

9

8

12

9

16

12

12

16

12

15

14

9

28

PARA PICAR*Small dishes***Atún Tacos (E, F)**

Tuna, green beans, wasabi

Salmón Tacos (F)

Salmon, tomato, avocado

Tartare de Atún Nikkei (E, F, G, Se, So)

Tuna tartare, raddish, soya, seaweed crackers

Wagyu Res Tataki (E)

Wagyu tataki, maca emulsion, pickled wild mushroom, crispy seaweed

Ensalada de Quinoa (v)

Quinoa, coriander, mint, pomegranate

Ensalada de Maiz (v)

Josper corn, crispy corn, sweet onion, red chillies

Ensalada de Cangrejo (E, G, Sh, So)

Cornish crab, tiger prawn, sweet corn aioli

Alitas de Pollo (G, So)

Chicken wings, spiced salt, tamarind glaze

Pulpo al Olivo (G, Mo, So)

Josper Octopus, Peruvian olives

Chicharron de Cerdo (G, So)

Josper pork belly, fennel, smoked chilli, mint

Tataki de Venado (C, N)

Venison tataki, celeriac puree, roasted hazelnuts

7

7

11

25

7

8

13

5

14

12

12

FRITOS*Fried dishes***Calamares Fritos con Ocopa (D, Mo, Se)**

Baby squid, Peruvian marigold, quinoa

Rollitos de Pescado (E, F, G, Se)

Chilean sea bass spring rolls, red chilli, spring onion

Gambas (G, Sh)

Crispy tiger prawns, aji rocoto

ANTICUCHOS*Marinated skewers fired on a charcoal grill***Pollo**

Chicken, aji amarillo, garlic

Res (G, So)

Beef, aji panca, coriander

Gambas (Sh)

Tiger prawns, aji panca, chives

Setas (v)

Forest mushrooms, aji panca, parsley

Corazón Tradicional (G, So)

Ox heart, aji panca, parsley

10.5

9

11

7

10

10

5

7

AVES*Poultry***Pechuga de Pato** (G, Se, So)

Duck breast, chifá vegetables, lucuma

Pollo Asado (E, G, So)

Corn fed baby chicken, aji panca, coriander

CARNE*Meat***Costillas de Cerdo** (G, N, Se, So)

Pork back ribs, tamarind glaze, cashew nuts

Chuletas de Borrego (D, G, So)

Lamb chops, roasted tamarillo, garlic chips

Solomillo de Res 200g (G, So)

Spicy beef fillet, crispy shallots, aji rocoto, star anise

Lomo de Res 330g (D)

Josper Rib eye, chimichurri

Chuletón (D)

Josper 28 days aged rib of beef, field mushrooms

Bife de Chorizo de Wagyu 280g

Chilean Wagyu sirloin

PESCADO*Fish***Lubina Chilena** (C, F, G, So)

Chilean sea bass, aji amarillo

Salmón (F, G, So)

Salmon fillet, golden beetroot, cucumber and mint

Filete de Dorada (F)

Sea bream, pink fir potatoes, fennel salad

Langostino Tigre (G, Sh, So)

Josper Tiger prawn, chilli salsa

CAZUELAS*Iron pots***Papa Seca con Setas y Trufa (v)** (C, D)

Peruvian potatoes, wild mushrooms, truffles

Arroz Nikkei (D, F, G, So)

Chilean sea bass, rice, lime, chilli

Cazuela de Calabaza (v) (D, G, So)

Pumpkin rice, caramelised pumpkin, aji panca, sage

VERDURAS *Vegetables***Espárragos Peruanos (v)** (G, So, D)

Peruvian asparagus, tomato dressing

Berenjena (v) (G, Se, So)

Japanese aubergine, miso, sesame

Brócoli (v) (D, Se)

Sprouting broccoli, chilli & garlic butter, sesame seeds

19

20

16

27

37

33

72

95

6

5

5

28

18

17

29

20

36

17

5

4

GLOSARIO/GLOSSARY

Ají: Peruvian word for chillies.

Ceviche: a South American dish from fresh raw fish cured in citrus juices and spiced with ají peppers.

Tiradito: a raw fish dish from Peru cut differently to Ceviche and similar to carpaccio or sashimi.

Chifa: a term used in Peru which refers to a Chinese style of cooking, where ingredients originally used in China were substituted by local ones.

Nikkei: a term used in Peru which refers a Japanese style of cooking, where ingredients originally used in Japan were substituted by local ones.

Anticucho: pieces of meat, fish or vegetables marinated with ají panca

Cancha: toasted or fried chulpe variety corn.

Choclo: South American corn, which is white and bigger than the one we know, cumin, white wine vinegar and oregano.

Causa: cold mashed potato seasoned with lime and ají amarillo, served with different toppings.

Josper: handcrafted charcoal oven that gives a very unique smoky flavor.

GLOSSARY OF FOOD ALLERGENS

C – Celery and Celeriac: includes celeriac, celery leaves, seeds and powder.

D – Dairy: includes butter, cream, yoghurt and cheese; also found in bread, pastry, ice cream, butter and chocolate products.

E – Eggs: found in cakes, biscuits, pastries, butter, ice cream, meringue.

F – Fish: includes all species of fish, can also be found in fish sauce, fish oil, omega-3 rich oils.

G – Gluten: found in wheat, cereals, barley, rye, bread, pastry, pasta, noodles, fruit drinks, beer, soya sauce, spelt and kamut.

L – Lupin: includes lupin seeds, beans and flour; found in pastry, pies, pancakes and products containing rusk, such as pizza.

M – Mustard: includes mustard paste, mustard powder, mustard seeds, mustard leaves, sprouted mustard and mustard oil.

Mo – Molluscs: includes scallops, mussels, octopus, oysters, squid.

N – Nuts: includes tree nuts almond, cashew, pecan, pistachio, walnut*

P – Peanuts: includes groundnuts, monkey nuts, beer nuts

Sh – Shellfish: includes prawns, lobster, crab, crayfish.

So – Soya: found in miso, soya sauce, tofu, edamame beans, and also in bread, biscuits, cakes, ice cream, chocolate products.

Se – Sesame Seeds: found in sesame oil.

Su – Sulphur Dioxide (Sulphites): often used as a preservative

* Notes - these are NOT nuts: pine nuts, nutmeg, coconut, chufa nut.
- Underlined allergens can be removed from dishes upon request