

MALDON OYSTER WITH

TOMATO, WORCESTERSHIRE, OLIVE OIL 5
ALMOND, GRAPES, HUACATAY 6



LUNCH

SNACKS

| | |
|---|---|
| LAMB EMPANADA, OLIVES, AJI CHIMICHURRI | 4 |
| FRIED CHEESY YUCAS 🐪 | 7 |
| STONEBASS TOSTADAS, BELL PEPPER, TIGER'S MILK | 9 |
| CHARRED CABBAGE ANTICUCHO, MISO, CRISPY QUINOA 🐪 | 5 |
| SLOW COOKED CHICKEN ANTICUCHO, SHISO VINAIGRETTE, AJI VERDE | 7 |

SMALL

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|--|----|
| CRISPY PRAWNS, AJI PANCA SWEET & SOUR GLAZED, CHILLI DIP | 13 |
| HEIRLOOM TOMATOES, SHERRY WINE, STRACIATELLA, OREGANO TIGER' MILK 🐪 | 12 |
| BOK CHOY SALAD, GRAPES, TOASTED SUNFLOWER SEEDS, HUACATAY DRESSING 🐪 | 13 |
| CHARRED OCTOPUS AND STONEBASS CEVICHE, ROCOTO TIGER'MILK | 16 |
| SCALLOP CEVICHE, DRAGONFRUIT, YUZO KOSHO TIGER'S MILK, NORI CRISPS | 19 |

LARGE

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|---|----|
| BBQ HISPI CABBAGE & COURGETTE, PACHAMANCA, PEAS, ALMOND CREAM 🐪 | 17 |
| CONFIT DUCK SLIDER, ROCOTO KIMCHI, AJI AMARILLO HOISIN SAUCE | 16 |
| PORK SHOULDER SLIDER, SWEET POTATO, MONKEY SHOULDER BBQ SAUCE | 15 |
| COD, YUCA CREAM, SNAP PEAS, AJI MIRASOL | 23 |
| GRILLED RIB EYE, AJI VINAIGRETTE, GRILLED PEPPERS | 35 |

SIDES

| | | | |
|-----------------------|---|-----------------------------|---|
| CANCHA 🐪 | 3 | CHOCLO & JASMINE RICE 🐪 | 4 |
| TRIPLE COOKED FRIES 🐪 | 5 | SEASONAL GREEN LEAF SALAD 🐪 | 5 |



Fancy 10% of your bill
& other perks?

Sign up now to **Disloyalty!**

We do our best to serve up all dishes using seasonal and locally sourced produce where possible.
Please let us know if you have any dietary requirements.
There is a discretionary 12.5% service charge added to your bill.



All above prices are inclusive of VAT.
= Vegetarian or Plant Based upon request, Ask your server

GLOSSARY

AJI AMARILLO - A COMMON CHILLI PEPPER USED IN PERUVIAN CUISINE, MEDIUM-SPICED WITH A SUBTLE FULL-BODIED FRUITINESS.

AJI ROCOTO - A PEPPER DISTINGUISHED BY A RICH, FRUITY, BRIGHT AND SPICY FLAVOUR.

AJI PANCA - A LESS SPICY PEPPER THAN ROCOTO AND AMARILLO, HAS A SWEET, BERRY-LIKE AND SLIGHTLY SMOKY FLAVOUR WITH A PRONOUNCED FLORAL BOUQUET.

ANTICUCHO - A POPULAR STREET FOOD THAT ORIGINATED IN PERU. TRADITIONALLY SMALL MARINATED PIECES OF SKEWERED MEAT OR VEGETABLES ARE GRILLED.

CAROB - A DRIED, GROUND BEAN FROM THE CAROB TREE, OFTEN USED FOR IT'S SIMILARITY TO CHOCOLATE.

CAU CAU - A TRADITIONAL PERUVIAN STEW WITH CREOLE INFLUENCES.

CANCHA - ANDEAN CORN KERNEL TOASTED IN A PAN WITH OIL. HIGHLY ADDICTIVE!

CHANCACA - A SWEET SAUCE MADE FROM SUGARCANE.

CHOCLO - A LARGE-KERNEL VARIETY OF FIELD CORN FROM THE ANDES ALSO REFERRED TO AS PERUVIAN CORN OR CUZCO CORN.

FURIKAKE - NUTTY, CRUNCHY, UMAMI PACKED JAPANESE SEASONING.

HUACATAY - A VARIETY OF BLACK MINT NATIVE TO THE ANDES.

LOMO SALTADO - A CLASSIC BEEF STIR FRY WITH A HEAVY CHINESE INFLUENCE SERVED WITH FRENCH FRIED POTATOES AND ACCOMPANIED WITH RICE.

LUCUMA - NATIVE TO THE PERUVIAN COASTAL VALLEYS, ITS UNIQUE FLAVOUR HAS BEEN DESCRIBED AS SIMILIAR TO SWEET POTATO, MAPLE SYRUP, OR BUTTERSCOTCH.

PATARASHCA - AN AMAZONIAN DISH FROM PERU, IN WHICH FISH IS WRAPPED IN LEAVES IS COOKED ON HOT COALS.

YUZU KOSHO - JAPANESE SEASONING WITH CHILLI PEPPERS, YUZU PEELS AND SALT.