



SHARING SET MENU (€55pp)

FESTIVAL DE LLAMAS

SNACKS

CABBAGE ANTICUCHO, CHANCACA, SAIKYO MISO, QUINOA FURIKAKE

PORK SHOULDER SLIDER, SWEET POTATO, MONKEY SHOULDER BBQ SAUCE

FIRE CHEESY YUCA AND CORN (V)

SMALLS

HEIRLOOM TOMATOS, SHEERY WINE, STRACIATELLA, OREGANO TIGER'S MILK (V)

PRAWNS, AJI PANCA SWEET AND SOUR GLAZED

UN POCO DE TODO

HISPI CABBAGE AND COURGETTE PACHAMANCA, PEAS, ALMOND CREAM (pb)

LOMO SALTADO, SCALLION PANCAKE, ROCOTO, PICKLED CHILLIS, FRIES

DESSERT

LUCUMA TART, MISO MANJAR BLANCO, MATCHA

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.
V= vegetarian | PB = plant based

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 TRIPE 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.