

MALDON OYSTER WITH

TOMATO, WORCESTERSHIRE, OLIVE OIL	5
CARDAMOM CHILLI OIL, CUCUMBER, YUZU	5



SNACKS

LAMB EMPANADA, OLIVES, AJI CHIMICHURRI	4
PORK SHOULDER SLIDER, SWEET POTATO, SPICY MAYO	8
SMOKED MOZZARELLA & PERUVIAN CORN CROQUETTES, PEANUTS 🐫	7

ANTICUCHOS

GRILLED OCTOPUS, SWEET AND SPICY ROCOTO	8
CHARRED CABBAGE, MISO, CRISPY QUINOA 🐫	5
SLOW COOKED CHICKEN, SHISO VINAIGRETTE, AJI VERDE	7

TO SHARE

SMALL

SCALLOP CEVICHE, DRAGONFRUIT, YUZU KOSHO TIGER'S MILK, NORI CRISPS	19
CRISPY SQUID & YUCA CEVICHE, CREAMY TIGER'S MILK, CANCHA	17
BRAISED LEEKS, OLIVE, AJI GAZPACHO, YUZU 🐫	14
QUINOA, AVOCADO, BACON, ROASTED BANANA, CASHEWS 🐫	13
BOK CHOY, GREEN GRAPES, TOASTED SUNFLOWER SEEDS, HUACATAY CAESAR DRESSING 🐫	15

LARGE

COURGETTE 'CAU CAU', AJI AMARILLO, TURMERIC & MINT, BRIOCHE 🐫	19
PORK CHOP, CUCUMBER, MINT & SPRING ONION SALAD, AJI VERDE SAUCE	29
COD, YUCA CREAM, SNAP PEAS, AJI MIRASOL	27
GRILLED CHICKEN, BABY GEM SALAD, AJI CREMA	25

LARGE DISHES *SHARING 2-3*

WHOLE SEABASS BAKED IN BANANA LEAF, AJI AMARILLO, RED ONION SALSA, CHOCLO RICE	58
'LOMO SALTADO' SEARED STEAK, FRIES, AVOCADO, PICKLED JALAPEÑO, RICE, SCALLION PANCAKES	56

SIDES


CANCHA 🐫	3	CHOCLO & JASMINE RICE 🐫	4
TRIPLE COOKED FRIES 🐫	5	LETTUCE GEM & AVOCADO SALAD 🐫	7


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.

 Fancy 10% of your bill & other perks?

 Sign up now to **Disloyalty!**



= 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.