



dinner menu

a pisco sour to start	14	cancha	3.5
barsol, pisco quebranta, lime, egg white			
maldon oyster , cucumber, green apple & wasabi tiger's milk	5		
slowly braised beef empanada , raisins, aji carretillero sauce	4		
pork shoulder slider , sweet potato, red onion salsa, spicy mayo	8		
fried cheesy yucas huanacaina sauce, peanuts (v)	7		
charred cabbage anticucho , miso, crispy quinoa (v)	5		
slow cooked chicken anticucho , shiso vinaigrette, aji verde	7		
crispy prawns , aji panca sweet & sour glazed, chilli dip	14		
fennel salad , orange, sugar snap peas, huacatay pesto, parmesan (v)	13		
tomato ceviche , pickled strawberries, passion fruit, tomato lemongrass tiger's milk (v)	12		
cured stone bass tiradito , citrus ponzu, cucumber, kumquats	14		
mixto ceviche , stone bass, grilled octopus, peruvian peppers tiger's milk, avocado	19		
scallop ceviche , orange, yuzu kosho tiger's milk, nori crisps	19		
smoked cauliflower , aji panca romesco, cauliflower's vinaigrette (v)	18		
grilled chicken , gem salad, aji crema	25		
pork chop , cucumber, mint & spring salad, aji verde sauce	29		
char grilled cod , aji amarillo curry, spring greens	28		
rib eye 350gr , aji vinaigrette, grilled pepper	40		
sudado , fish & seafood stew with cod, cockles and prawns, fennel, huacatay, rice	65		
côte de boeuf 600gr/1000gr , side charred salad, aji chimichurri, huanacaina fries	76/115		
choclo & jasmine rice (v)	4		
charred gem lettuce , yuzu aji amarillo vinaigrette, radishes (v)	8		



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We do our best to serve up all dishes using sustainable, seasonal and locally sourced produce where possible. Please let us know if you have any dietary requirements.

We operate as a cashless business and can only accept card payments.

A discretionary 12.5% service charge will be applied to your bill.

All above prices are inclusive of VAT.

(v) - 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
cancha	andean corn kernel toasted in a pan with oil, highly addictive!
chimichuri	refreshing vinaigrette typically used in latin american cuisine. Made of chopped parsley, oregano, garlic, extra virgin olive oil and peppers
choclo	a large-kernel variety of field corn from the andes also referred to as peruvian corn or cuzco corn
empanada	come from the spanish word empanar (to bread), a very popular filled pastry dish from spain and latin america
furikake	nutty, crunchy, umami packed japanese seasoning
huacatay	a variety of black mint native to the andes
tiger's milk	or leche de tigre, bright and spicy citrus marinade used to cure fishes and in use in classic peruvian ceviche
tiradito	similar to a ceviche, it is a Peruvian dish based of raw fish, but cut in the in the shape of sashimi,
sudado	peruvian style of fish and seafood stew, comes with cod, cockles and prawns. served with rice on the side
yuzu kosho	japanese seasoning with chilli peppers, yuzu peels and salt



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