



lunch menu

a pisco sour to start 14 **cancha (v)** 3.5
barsol, pisco quebranta, lime, egg white

maldon oyster, grilled tomato & aji panca vinaigrette 5
slowly braised beef empanada, raisins, aji chimichuri 4
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
char-grilled cod, aji amarillo curry, autumn greens 28
grilled rib eye, aji vinaigrette, grilled peppers 40

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 produces where possible. please let us know if you have any dietary requirements.
we operate as a cashless restaurant. 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, please 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 vinagrette 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
pashamanca	from native language meaning : earth oven. Traditional dish baked with hot stones
sudado	peruvian style of fish and seafood stew, comes with cod, cockles and prawns. served with rice on the side
tiger's milk	or leche de tigre, bright and spicy citrus marinade used to cure fishes and in use in classic peruvian ceviche
yuzu kosho	japanese seasoning with chilli peppers, yuzu peels and salt



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