

# LUNCH HOUR MENU

To be experienced by the whole table, up to 6 guests

55 Per person

## TO START

Choice of 3

### Baos de Cerdo (2 pcs)

Pulled pork, chipotle, salsa criolla

### Calamares con Ocopa GF

Baby squid, Peruvian marigold, quinoa

### Tacos del Dia (2 pcs)

Daily choice of tacos

### Trio de Maíz VG GF

Josper corn, crispy corn, white corn  
sweet onions

### Espinacas con Manchego V

Baby spinach, candied walnuts, goji  
cranberry, manchego

### Ceviche de Lubina Clásico GF

Seabass, red onion, sweet potato white corn

### Ceviche de Atún Chifa

Yellowfin tuna, sesame seeds, rice crackers, soy

### Anticucho de Pollo (1 pc) GF

Chicken, ají amarillo, garlic

### Anticucho de Setas (1 pc) VG GF

Portobello mushrooms, ají panca, parsley

## MAIN COURSES

Choice of 1

### Trigo en Wok VG

Spelt, squash, cauliflower, fresh truffle

### Cazuela con Marisco GF

Seafood cazuela, ají panca  
wild herbs

### Salmón a la Brasa GF

Salmon fillet, stir-fry rice, soy  
green vegetables

### Pollo a la Parrilla GF

Corn fed baby chicken, ají panca, coriander

### Chuleta de Cerdo GF

Slow cooked pork chop, berries  
yuzu kosho, crispy quinoa

### Bife de Ancho GF (Add on £14)

Rib eye, adobo salt, chimichurri sauce

## DESSERT

(included in the price)

### Churros de Naranja V

Orange and lime churros, milk chocolate & dulce de leche

## SOMMELIERS FAVOURITE

**White: 2022 Grüner Veltliner, Weingut H. Neumann**  
Nussberg, Austria

**Red: 2019 Rioja Crianza, La Montesa, P. Remondo**  
Rioja, Spain

Glass 125ml Carafe 500ml

13 52

14 56

If you have allergies or dietary enquiries please speak to our staff prior to ordering.  
Prices include 20% VAT and a discretionary 15% service charge will be added to your bill. V: Vegetarian GF: Gluten Free VG: Vegan

Origine of our produce Fish : Zone FAO 87/27/57/41/37 | Meat : France, UK, Spain, Chile, Italy