

MENU DE AMANECER

38 per person | 1 Appetizer & 1 Main

45 per person | 1 Appetizer, 1 Main & 1 Dessert

APPETIZERS

Soltero de Lentejas VG GF
Green lentils, heritage tomatoes
pickled red onions, ají rocoto, herb salad

Ceviche de Lubina Classico GF
King bream, sweet potatoes
ají limo, pico de gallo, white corn

Sopita de la Casa V GF
Butternut squash velouté, quinoa
crème fraîche, chalaquita

Calamares con Ocopa GF
Fried baby squid, quinoa
Peruvian marigold

Anticuchos de Res (2 pcs) GF
Beef skewers, ají panca, corn salad

Baos de Pollo Crujiente (2 pcs)
Bao bun, crispy buttermilk chicken
pickled cucumber & yuzu kosho

MAINS

Papa Seca y Trufa V GF
Wild mushrooms, Peruvian potato
truffle, poached egg

Salmón a la Brasa GF
Salmon fillet, ají amarillo
savoy cabbage, dashi emulsion

Arroz Nikkei GF
Miso Chilean sea bass, rice
lime, ají amarillo

Picante de Res GF
Spicy beef, crispy shallots, ají limo
stir fry rice "Chaufa"

Pollo a la Parrilla GF
Baby chicken, ají panca, coriander

Bife de Ancho GF (+10)
Ribeye steak, yuca chips
chimichurri

SIDE DISHES

Berenjena VG GF (+9)
Aubergine, miso
buckwheat

Yuquita Frita V GF (+9)
Crispy casava, aji rocoto
huancaína sauce

Brocoli VG GF (+9)
Sprouting broccoli
sesame seeds

DESSERTS

Churros de Naranja V
Orange & lime churros, milk chocolate & dulce de leche

Tarta de Pecanas
Pecan pie, chancaca & lucuma ice cream

Chicha Morada V
Purple corn granita, cherry sorbet, marinated apples
pomegranate & orange shortbread

All prices are listed in GBP & are inclusive of VAT.
15% service charge will be added to your bill.

If you have allergies or dietary enquiries, please speak to our staff prior to ordering.

V: Vegetarian GF: Gluten Free VG: Vegan