

## APERITIVOS

Appetizers

◆ **Guacamole con Crocantes** 16 VG GF  
Guacamole, corn tortillas

**Coliflor Frita** 16 V  
Cauliflower tempura, gochujang, Peruvian marigold

**Camarones de Roca con Ají Verde** 19 GF  
Crispy rock shrimp, crispy quinoa, salsa verde

**Baos de Wagyu** 25  
Pulled wagyu, truffle emulsion, rocket cress

**Gyoza de Mariscos** 28  
Lobster and prawn wonton, ají panca, coriander

**Tostada de Atún** 18  
Corn tostada, yellowfin tuna, seaweed salad, spicy mayo

**Tacos de Shiitake con Chalaquita** 16 V  
Grilled shiitake, red onion & tomato salsa, feta, chipotle

**Tacos de Cangrejo** 23  
Crab, guacamole, yuzu tobiko

**Empanadas de Pescado** 24 GF  
Chilean sea bass, coconut, kaffir lime, spicy mayo

**Calamares con Ocopa** 18 GF  
Fried baby squid, quinoa, Peruvian marigold

## ANTICUCHOS

Marinated chargrilled skewers

◆ **Anticuchos de Pollo** 18 GF  
Chicken, ají amarillo, garlic

**Anticuchos de Res** 19 GF  
Beef fillet, ají panca, coriander

◆ **Anticuchos de Langostino** 18 GF  
King prawns, mirasol, mustard, yoghurt

**Anticuchos de Setas** 13 VG GF  
Portobello mushrooms, ají panca, parsley

## ENSALADAS

Salads

◆ **Trio de Maíz** 17 VG GF  
Josper corn, crispy corn, white corn, sweet onions

**Col Rizada y Manchego** 18 V  
Kale, candied walnut, goji, cranberries, manchego

**Soltero de Lentejas** 19 VG GF  
Lentils, tomatoes, red onion, ají rocoto & fresh herbs



SCAN ME!

## CRUDOS

Citrus cured fish & Peruvian style sashimi

**Mistura de Ceviches** 90  
Ceviche clasico, a la trufa  
chifa & tiradito de pez limón, atún com lúcuma

◆ **Ceviche de Lubina Clásica** 16 GF  
Sea bass, red onion, sweet potato, white corn

**Ceviche de Corvina a la Trufa** 21  
Stone bass, truffle, ponzu, chives

**Ceviche de Vegetales** 15 VG GF  
Crunchy seasonal vegetables  
green jalapeños, cashew nuts

◆ **Ceviche de Atún Chifa** 19  
Yellowfin tuna, sesame seeds  
rice crackers, soy

**Ceviche de Salmón** 16 GF  
Salmon, green jalapeños, coconut, cancha

◆ **Tiradito de Pez Limón** 19  
Yellowtail, green chilli, radish, orange tobiko

**Tataki de Atún con Lúcuma** 21  
Yellowfin tuna, lúcuma  
wasabi tobiko, ají panca

**Tataki de Res** 22 GF  
Wagyu beef tataki, grilled leeks, cashew nuts

**Tiradito de Vieiras y Pera Nashi** 23  
Orkney scallops, nashi pears, black truffle sauce  
coriander & wasabi tobiko

## ESPECIALES DEL MERCADO

Daily selection of fish & meat

## PESCADOS Y MARISCOS

Fish & seafood

◆ **Arroz Nikkei** 46 GF  
Chilean sea bass, rice, lime, ají amarillo

**Pargo Rojo a la Chorrillana** 55 GF  
Red bream, coconut, panca  
pineapple chimichurri, white corn rice

**Langostino Tigre** 45 GF  
Tiger prawn, fermented ají amarillo, Thai green mango  
oregano, lemongrass, lime

**Salmón a la Brasa** 32 GF  
Salmon fillet, fennel, orange, chalapita, olives, dill

**Dorada a la Brasa** 35 GF  
Chargrilled seabream, ají amarillo  
savoy cabbage, dashi emulsion

**Pulpo Rostizado** 27  
Octopus, sweet potatoes, botija olives, chorizo

## AVES Y CARNES

Poultry & meat

**Pollo a la Parrilla** 30 GF  
Corn-fed baby chicken, ají panca, coriander

◆ **Lomo de Res** 48 GF  
Spicy beef fillet, crispy shallots, ají limo, star anise

**Chuletas de Borrego** 42 GF  
Lamb chops, tomato & panca chutney yoghurt, crispy garlic

**Bife de Ancho** 48 GF  
Ribeye, adobo, chimichurri sauce

**Pierna de Cordero** 58 GF  
Lamb shank, mash potato, ají amarillo, tamarillo

**Bife de Ancho Wagyu** 120 GF  
Chilean wagyu ribeye, chimichurri sauce, guasacaca

## VEGETABLES Y CEREALES

Vegetables & Cereals

**Papa Seca con Setas y Trufa** 34 V GF  
Peruvian potatoes, wild mushrooms, black winter truffle

**Arroz chaufa** 32 V GF  
Corn fried rice, ají panca, szechwan, hen's egg

**Papitas con Ajo** 12 V GF  
Crispy baby potatoes, coriander aioli, garlic chips

**Berenjena** 11 VG GF  
Aubergine, miso, buckwheat

**Brócoli** 13 VG GF  
Sprouting broccoli, sesame seeds

A discretionary 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 VG: Vegan GF: Gluten Free ◆ Signature Dish

All prices are listed in GBP & are inclusive of VAT.

## MENÚ DEGUSTACIÓN

To be experienced by the whole table

Sunday - Wednesday | 12 - 2pm & 6 - 9.30pm

Thursday - Friday | 12 - 2pm & 6 - 10.30pm

Saturday | 6 - 10.30pm

90 per person

**Guacamole con Crocantes** GF  
Guacamole, corn tortillas

**Tostadas de Atún**  
Corn tostada, yellowfin tuna  
seaweed salad, spicy mayo

**Anticuchos de Pollo** GF  
Chicken, ají amarillo, garlic

**Baos con Wagyu**  
Pulled wagyu, truffle emulsion, rocket cress

-

**Ceviche de Lubina Clásica** GF  
Sea bass, red onion, sweet potato, white corn

**Ceviche de Corvina a la Trufa**  
Stone bass, truffle, ponzu, chives

**Ceviche de Atún Chifa**  
Yellowfin tuna, sesame seeds  
rice cracker, soy

**Tiradito de Pez Limón**  
Yellowtail, green chilli, radish, orange tobiko

-

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

**Lomo de Res** GF  
Spicy beef fillet, crispy shallots  
ají limo, star anise

**Brócoli** VG GF  
Sprouting broccoli, sesame seeds

-

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

**Manchego Torta de Queso con Mora** V GF  
Manchego cheesecake, quinoa crumble & mora sauce

All prices are listed in GBP & are inclusive of VAT.

A discretionary 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