

APERITIVOS

Appetizers

◆ **Guacamole con Crocantes** 17 VG GF
Guacamole, corn tortillas

Coliflor Frita 18 V
Cauliflower tempura, gochujang, Peruvian marigold

Camarones de Roca con Ají Verde 21 GF
Crispy rock shrimp, crispy quinoa, salsa verde

Baos de Wagyu 26
Pulled wagyu, truffle emulsion, rocket cress

Gyoza de Mariscos 30
Lobster and prawn wonton, ají panca, coriander

Tostada de Atún 19
Corn tostada, yellowfin tuna, seaweed salad, spicy mayo

Tacos de Shiitake con Chalaquita 17 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 19 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

A discretionary 15% service charge will be added to your bill.



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** 17 GF
Sea bass, red onion, sweet potato, white corn

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

Ceviche de Vegetales 16 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** 48 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 36 V GF
Peruvian potatoes, wild mushrooms, black winter truffle

Arroz chaufa 34 V GF
Corn fried rice, ají panca, szechwan, hen's egg

Papitas con Ajo 14 V GF
Crispy baby potatoes, coriander aioli, garlic chips

Berenjena 11 VG GF
Aubergine, miso, buckwheat

Brócoli 13 VG GF
Sprouting broccoli, sesame seeds

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

If you have allergies or dietary enquiries, please speak to our staff prior to ordering.
V: Vegetarian VG: Vegan GF: Gluten Free ◆ Signature Dish



MENÚ DEGUSTACIÓN

To be experienced by the whole table

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

Thursday | 12 - 2pm & 6 - 10.30pm

Saturday | 6 - 10.30pm

100 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

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