



**Cancha** (vgf)

Crunchy Peruvian corn

**Ají de Gallina Tequeños**

Wonton fritters with creamy chicken, onion, Parmesan filling, amarillo chilli dip



**Don Ceviche** (gf)

Fresh sea bass ceviche in amarillo chilli tiger's milk, limo chilli, sweet potato and red onions

**Ensalada Sierra** (vgf)

Black, red and pearl quinoa, avocado, tomato, onion, limo chilli vinaigrette, broad bean, pomegranate seed, uchucuta sauce



**Los Mirlos** (gf)

Grilled stone bass, plantain and charapita majado, Cornish leaf, plantain vinaigrette, green tomato chutney

**Adobo Secreto**

Grilled marinated Ibérico pork, adobo sauce, choclo corn and coriander purée

**Pastel de Choclo** (v)

Corn and feta cheese savoury cake, cheesy chilli Huancaína sauce, avocado, Botija olives



**Morocho Tropical** (gf)

Coconut marshmallow, milk chocolate glaze, tamarillo gelée

v = vegetarian gf = gluten free.

Ask to see our dairy-free and nut-free menus. Wherever possible we will tweak our dishes to suit your dietary needs.

Guests with allergies and intolerance's should make a member of the team aware, before placing an order for food or beverages.

Guests with severe allergies or intolerances, should be aware that although all due care is taken, there is a risk of allergen ingredients still being present.

Due to the open nature of our kitchen, we cannot guarantee any dish as entirely allergen free. Please do take care when ordering.