



Aji de Gallina Tequeños

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

Seabass Jalea Steamed Buns (gf)

Jalea fried fish, squid ink steam bun, salsa criolla, amarillo chili mayo

Corn Locazo (vgf)

Corn fritters, muchame sauce and pop corns



Arrollado de Palta (vgf)

Avocado cannelloni, Jerusalem artichoke tartare, amarillo chilli tiger's milk, nasturtium & coriander oil, vegetable caviar

Ceviche Pon Ponzu (gf)

Sustainable stone bass, ponzu tiger's milk, avocado cream, samphire and black radish

Tiradito Arequipa (gf)

Yellowfin tuna, roasted lemon gelée, dry yuba skin, huacatay leaves, wasabi tobiko

Corazón de la Tía (gf)

Panca-marinated beef heart skewers, rocoto chilli sauce, Peruvian choclo corn



Lomo Saltado

Flame-cooked beef fillet, red onion, tomato, saltado sauce, proper chips

Broccoli Pituco (vgf)

Steamed broccoli sprouts, salsa chifera, fried onions

Pastel de Choclo (v)

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

Cod & Coal (gf)

Marinated cod fillet, blackened cassava, spicy sudado gelée



Rollo Nikkei (v)

Matcha sponge, white chocolate and jasmine cream, mango yuzu gel and fresh mango

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.