



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

Causa Amazónica (vgf)

Yellow cold potato causa, avocado, acevichado palm heart, baby watercress



Los Mirlos (gf)

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

Arroz con Pato

Tender duck breast, coriander and dark beer rice, roquito pepper

Pastel de Choclo (v)

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



Choco Flan

Chocolate sponge cake, standing vanilla flan, honeycomb

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.