



**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 Sensación** (gf)

Yellow fin tuna tartar, Peruvian olive sauce, nori flakes



**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.

Full allergen information is available and wherever possible, we will tweak our dishes to suit your dietary needs. Please note this menu is subject to change

Drinks and 12.5% discretionary service charge are not included