

## W E E K E N D B R U N C H

### PITCHERS AND PUNCHES

8.5  
free flowing 20 per person

#### PISCO PUNCH CLÁSICO

Made famous at Bank Exchange in gold-rush San Francisco this is a classic and refreshingly moreish long drink.

*Luna Pisco Italia. Pineapple. Orange. Lemon. Clove and Prosecco.*

#### CHICHA MORADA PUNCH

A house-made traditional infusion of purple corn and spices given a lunchtime kick with Pisco.

*Luna Pisco Torontel. Chicha Morada. Crème de Cassis*

#### VERDE PUNCH

A fresh and vibrant long drink made with pressed cucumber and celery – surprising and delicious!

*Luna Pisco Torontel. Lime. Cucumber. Celery*

#### SANGRIENTO

Lima's take on the classic Bloody Mary – but reinforced with Peruvian ají-infused Pisco.

*Luna Pisco Quebranta (ají-infused). Tomato. Ají Panca Salt. Tiger's Milk*

#### BOTTOMLESS PROSECCO

20  
Free flowing (during your standard 2 hours table time)

Fitting with a more relaxed familial and social occasion, our brunch menu presents you a wide range of traditional Peruvian flavours. The dishes are designed to be enjoyed and shared over a lingering meal with plenty of drinks – as suits your mood.

### BRUNCH (Available between 11:30am – 12.30pm)

Maca and Potato Pancakes. Suckling Pig Confit 10

Scallop Gratinated. Organic Poached Egg. 12  
Seaweed Yellow Chilli Hollandaise

### SET LONG LUNCH 35

#### STARTERS

Mixed Ceviche (Tuna. Octopus. Seabream). Cusco Corn. Heritage Tomato. Traditional Tiger's Milk

Asparagus Causa. Tree Tomato. Yellow Potato

Cobia Fish Tiradito. Yellow Tiger's Milk. Squid Ink Tiger's Milk

#### MAIN COURSES

choose one

Lamb Seco. Coriander. Pumpkin Fritter

Hake Plancha. Seaweed. Cusco Corn Purée

Tacu Tacu Rice. Wild Mushroom. Huancaína Sauce

#### SIDES

Broccoli. Apple Vinegar. Red Pepper. Almond.

Summer Leaf Salad. Goat's Cheese. Pomegranate. Fresh Fig

#### DESSERTS

Peruvian Doughnuts. Eucalyptus Syrup

Alfajores. Dulce de Leche Ice Cream