



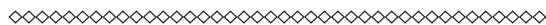
M E N U

BAJO BAR

Downstairs at Lima Floral
Serving Pisco based &
Classic Cocktails.
Bar Food Menu

Open till 1am
Fridays & Saturdays

STARTERS



CEVICHE VEGETAL 8

Intense, ripe heritage-variety tomatoes, golden beetroot and seaweed dressed with vegetarian tiger's milk and physalis

SEA BREAM CEVICHE 10

Raw chunks of sea bream freshly marinated in traditional tiger's milk with avocado purée, crispy cancha corn and dehydrated onion

CEVICHE MIXTO 12

A raw mix of sea bream, tuna, prawns and octopus freshly marinated in traditional tiger's milk with sweet potato purée, crispy cancha corn and dehydrated onion

HOT CHICKEN CAUSA 11

Quick-fried Peruvian yellow potato blend filled with slow-cooked organic chicken and avocado

LOBSTER CAUSA 12

Sieved beetroot potato topped with lobster, aji amarillo and maca root

SEARED BEEF 12

Beef loin marinated with mild dried chillies, seared and sliced. Served cold with algarrobo tree syrup and huancaína sauce

SCALLOP TARTARE 12

Fine diced raw scallops with red piquillo pepper tiger's milk and avocado

TRIO DE TIRADITOS 15

Strips of salmon, tuna and cobia fish marinated in a variety of tiger's milk, Amazonian cashew pesto and sesame

SALMON NIKKEI 12

Cubes of raw salmon in a red rocoto pepper tiger's milk marinade lightly-flavoured Japanese-style with organic radish and sea asparagus

CRISPY KING PRAWN & SQUID JALEA 12

King prawn and squid marinated in aji limo and fried tempura-style, served with corn

SIDES (ALL £4)



Cusco Corn Cake

Quinoa Solerito Salad

Green Salad with Andean Mint Dressing

Potatoes with Yellow Chilli Sauce

Food allergies and intolerances: before ordering please speak to our staff about your requirements.

MAINS – MAR



HAKE NISEI 20

Seared hake fillet with a Japanese-style stock of seaweed, soya and ginger

KING PRAWN AJI LIMO 21

Grilled, shelled whole prawns on a cusco corn cake with sweet garlic sauce

SEA BASS HOT CEVICHE 24

Grilled sea bass in heated aji amarillo tiger's milk and achiote oil with sweet potato purée and a salad on the side

PULPO MANCORA BEACH 25

Chargrilled Atlantic octopus in a heated fragrant broth flavoured with coriander and with potato purée

PAICHE CAMUCAMU 26

Seared, sustainable Amazonian farmed Paiche with camucamu fruit, plantain banana and seaweed butter

MAINS – TIERRA



LAMB RUMP AMAZONIA 24

Seared and slow-cooked rare organic lamb rump coated in huacatay herbs and coffee dust – with 4,000m Peruvian potatoes, fresh cheese and red kiwicha

CONFIT SUCKLING PIG 24

Slow-cooked (6 hour) suckling pig with crackling crisp, Andean corn purée

CHICKEN ALTO ANDES 20

Premium organic chicken breast with a sauce of Andean herbs, aji panca juice and mild sun-dried chilli

FILLET PACHAMANCA 29

Prime beef fillet seared in a coating of mild sun-dried chilli with yellow potato purée and fresh cheese

BLACK & WHITE QUINOA TUSAN 18

Roasted quinoa quick-fried Chinese style with sesame, ginger, Andean tubers, carrots and organic egg

SEARED WILD MUSHROOMS 10 / 18

Selection of wild mushrooms with a corn purée and huancaína sauce

All prices inclusive of VAT. A 12.5% discretionary service charge will be added to your bill.