



## PITCHERS AND PUNCHES

all at 8.50 / 20 for a pitcher (serves 4)

### 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.*

### PROSECCO

4 glasses for 12



## WEEKEND BRUNCH

### OPTION 1: ANDEAN BRUNCH

18

Available until 12.30pm

Yoghurt. Eucalyptus. Fruits. Bee Pollen. Honey.

Maca Root Pancakes. Chia Seed Syrup.

Suckling Pig Brioche Bun. Sweet Potato. Salsa Criolla.

Alfajores. Dulce de Leche.



### OPTION 2: LONG LUNCH

32

Available all day

#### STARTERS TO SHARE

Mixed Ceviche (Tuna. Octopus. Seabream). Choclo Corn. Sweet Potato.

Huancaína Beef. Coriander Cress.

Hot Chicken Causa. Avocado.

#### MAINS FOR ONE

choose one

Beef Lomo. Cassava. Yellow Chilli. Asian Flavours.

Hake Nisei. Seaweed. Soy. Ginger.

Chicken Pachamanca. Salsa Criolla. Cusco Corn.

Wild Mushrooms. Huancaína. Avocado.

#### SIDES TO SHARE

Chaufa Rice (fried egg rice).

Spinach Salad. Goat's Cheese. Pomegranate.

#### DESSERT

Alfajores. Aguaymanto. Amazonian Chocolate Mousse.