



Cancha (v)

Crunchy Peruvian corn

Ají de Gallina Tequeños

Wonton fritters, creamy chicken, onion, Parmesan filling, amarillo aioli dip

Peruvian Olives (vgf)

Marinated plump, Peruvian tree-ripened black olives

Arrollado de Palta (vgf)

Avocado cannelloni, Jerusalem artichoke tartare, amarillo chilli tiger's milk, nasturtium, coriander oil

Salmon and Pickled Pineapple Ceviche (gf)

Marinated British salmon, salmon roe, ponzu tiger's milk, samphire, pickled pineapple, avocado wasabi

Swordfish Fresca (gf)

Grilled rocoto and smoked panca-cured swordfish, pickled pineapple, daikon, carrot, gem lettuce and radish salad

Arroz con Pato

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

Ensalada Sierra

Black, red and pearl quinoa, avocado, tomato, onion, limo chilli vinaigrette, broad beans, pomegranate seeds, uchucuta sauce

Thick-Cut Chips with Huancaína Sauce (vgf)

Double fried potato chips, Huancaína cheese and chilli sauce

Rollo Nikkei

Matcha sponge, white chocolate and jasmine cream, mango yuzu gel and fresh mango

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.