



Chancho Pork Bites

Crispy pork belly cracklings, rocoto chilli jam

Aji de Gallina Tequeños

Wonton fritters with creamy chicken, onion, Parmesan filling, amarillo chilli dip

Aceitunas (vgf)

Peruvian Botija black olives

Don Ceviche (gf)

Fresh sea bass ceviche in amarillo chilli tiger's milk, limo chilli, sweet potato and red onions

Ceviche Pon Ponzu (gf)

Sustainable stone bass, ponzu tiger's milk, avocado cream, samphire and black radish

Arrollado de Palta (vgf)

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

Los Mirlos (gf)

Grilled stone bass, plantain and charapita majado, Cornish leaf, plantain vinaigrette, green tomato chutney

Aubergine a lo Pobre (v)

Deep-fried panca chilli marinated aubergine, black bean tacu tacu, Burford Brown fried egg

Arroz con Pato

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

Huancaina Chips (vgf)

Double fried potato chips, huancaina sauce

Morocho Tropical (gf)

Coconut marshmallow, milk chocolate glaze, tamarillo gelée

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.