



## SHARING MENU £50

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### **Cancha (v)**

Crunchy Peruvian corn

### **Peruvian Olives (vgf)**

Marinated plump, Peruvian tree-ripened black olives

### **Chifa Wings (gf)**

Free range chicken wings, rocoto and panca chilli, soy sauce, sticky chancaca honey

### **Tuna Tartare Acevichado with Corn Fritters**

Pickled enoki mushrooms, muchame scallop and shrimp sauce

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### **King Prawn Nikkei Causa (gf)**

Kimchi salad, purple potato mash, pork crackling, nori powder

### **Palmitos (vgf)**

Avocado cannelloni, palm heart salad, chia seeds gelée, charapita chilli, amarillo chilli tiger's milk, amaranth cress

### **Tiradito de Conchas (gf)**

Sashimi-sliced scallops, mandarin fruit tiger's milk, avocado roll, trout roe

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### **Beef Fillet Rio Negro**

Marinated Surrey Farm beef fillet, plantain, amarillo chilli sour cream, tamarillo fruit vinaigrette

### **Choclo Corn Cake with Avocado (vgf)**

Corn and feta cheese savoury cake, Huancaína sauce, avocado, salsa criolla, pumpkin-orange gelée, chive oil

### **Poached Cod (gf)**

Lightly poached sudado cod, seaweed, fish and amarillo broth, roughly mashed cassava, glazed tomato and red onion

### **Repollito Saltado (gf)**

Sautéed Brussels sprouts, amarillo chilli cream, pisco infused raisins

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### **Close Your Eyes**

Peruvian chocolate-hazelnut mousse, salted banana ganache, dulce de leche ice cream, edible dirt

### **Broken King Kong**

Dulce de piña, peanut parfait, dulce de leche ice cream, amaranth alfajor crumble