



Cancha (v)

Crunchy Peruvian corn

Croqueta Criolla (gf)

Mixed seafood and steamed rice croquette, smoked panca chilli, bacon, coriander sauce

Corn Fritters

Andean sweet corn and choclo kernel fritters, feta cheese, spring onion and amarillo chilli paste, muchame scallop and shrimp sauce



Arrollado de Palta (vgf)

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

Pico Alto Ceviche (gf)

Marinated king prawns, mango, lemongrass tiger's milk, olluco potato, frisée leaves, black olive powder

Tiradito Arequipa (gf)

Yellowfin tuna carpaccio, yuzu tiger's milk, yuzu jellies, spicy sand



Swordfish Fresca (gf)

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

Corderito Serrano (gf)

Grilled lamb rump, carapulcra potatoes, queso fresco, black quinoa sauce

Aubergine a lo Pobre (v)

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

Ensalada Sierra (vgf)

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



Rollo Nikkei

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

Chocolate and Coffee Marshmallow Pops (gf)

Mocha marshmallow popsicles with coffee parfait, crunchy hazelnut chocolate glaze, hazelnut, Chantilly, salted caramel sauce

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.