Padron peppers, maldon salt (G)
Courgette & cornmeal beignets, herb mayo & chilli jam (G, E, M, Sul)
Popped corn monkfish cheeks, ají amarillo mayo (F, G, E, Ses)
Tapioca marshmallow, ocopa sauce (M, G)
Squid chicharrones, peruvian salad, chimichurri (Mo, G)

VEGETABLES
Grilled cauliflower, yoghurt, almonds (M, N, G)
Sprouting broccoli, coffee & smoked chilli dip (E, Ses)
Aubergine, plantain miso, sour cream, pecans (G, S, M, N, C)
Vegetable ceviche, tomato, asparagus, cauliflower, heritage carrots, grilled corn (G, C)

FISH & SEAFOOD
Tuna, avocado jalapeño sauce, fried leeks, lime, radish (F, G)
Sea bream ceviche, tiger’s milk, roasted sweet potato (F, C, G)
Sea bass ceviche, soy tiger’s milk, wakame, spring onion, sesame (G, Ses, F, S)
Salmon ceviche, smoked ají panca tiger’s milk, avocado, tomato, cancha (F, C, G)
Spicy crab & green papaya salad, fresh herbs, sesame, crispy shallot (Cr, Ses, G)
Squid marinated in garlic & ají panca, white quinoa, olive mayo (Mo, F, E, S, M, G)
Blackened octopus, confit potato, sundried tomato, cauliflower (Mo, Cr, M, G, S, F, Ses)
Trout cooked in banana leaf, red quinoa & ají limo sauce (F, Sul)
Grilled prawns, toasted almonds, yuzu kosho dressing (Cr, N)

MARKET FISH ON THE GRILL
Ask one of the team about our catch of the day (F, M)

Our fish is delivered daily, cooked over charcoal and served whole with a choice of avocado & jalapeño, mango & ají limo or ají panca sauce (G, S) (add extra for 1.5 each)

Black rice (Mo, F, S, G) £5 | BBQ plantain, (G) £3
Gem lettuce salad (G, Mus) £3 | Charred sweet potato, sesame (Ses) £4

SWEETS
Sweet potato tart, yoghurt (M, G, E)
Strawberry sorbet, almond sponge, strawberry marshmallows
Banana & yuzu ice cream, torched meringue, coconut (E, M, G, S)
Piura Porcelana, black olive, chocolate crumb (S, M)

P = Peanuts Mo = Molluscs Cr = Crustacea E = Egg
N = Nuts Seas = Sesame Seeds F = Fish S = Soya
G = Gluten Sul = Sulphites Mus = Mustard C = Celery

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