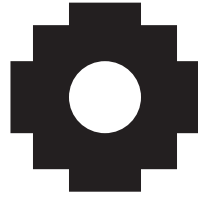




À LA CARTE MENU



SNACKS 5.00

'NEIGHBOURHOOD MEMORIES'

CRISPY SQUID

With its own ink mayonnaise

SCALLOPS ALA PARMESANA

Aji amarillo, sage

CHICKEN ANTICUCHO

Aji mirasol

PURPLE POTATO

Huancaína olive crumble (V)

STARTERS

SEA BREAM CEVICHE 14.00

Sweet potato, traditional tiger's milk, canchita corn

TUNA TIRADITO 14.00

Coriander salsa, passion fruit, sesame oil, watermelon

SCALLOP CAUSA 14.00

Diced Orkney scallop, aji limo, celery

ORGANIC SALMON CEVICHE 12.00

Plankton, sour orange, pomegranate, yellow tiger's milk

DUCK BREAST TIRADITO 14.00

Toasted chocolate, duck liver parfait, pink molle pepper sauce

HOT CRAB CAUSA 14.00

White crab meat, yellow chilli, parmesan cheese, hazelnuts

ARTICHOKE CEVICHE 12.00

Beetroot, orange drizzle, fennel, pollen (V)

DRAGON FRUIT TIRADITO 14.00

Chia seeds, cuzco corn cake, crispy seaweed, vinegar (V)

ASPARAGUS CAUSA 12.00

Verbena oil, red pepper, yellow chilli, macca (V)

MAINS

ANDEAN POTATO STEW 22.00

Toasted seaweed, sour butter, Amazonian cashew nuts, sage oil (V)

HAKE NIKKEI 24.00

Tuna & seaweed broth, ginger, coriander dust, red pepper uchucuta

ROASTED PIQUILLO PEPPERS 22.00

Baked ricotta, edamame beans, courgette flowers, black quinoa (V)

BRAISED OCTOPUS 24.00

Roasted purple potatoes, anticucho sauce, purple olives

CARROT SALTADITO 22.00

Tomatoes, coriander, caramelised onions, yellow chilli (V)

RED MULLET HOT CEVICHE 24.00

Andean mixed corn, crushed plantain, nasturtium oil

CHICKEN BREAST A LA BRASA 24.00

Pecan nuts, braised baby gem, melon oil, aji de gallina

SUCKLING PIG 25.00

Yuka root majadito, red pepper sauce, lemon gel, hispy fermented cabbage, charapita chilli

BEEF FILLET PACHAMANCA 28.00

Yellow potato, black quinoa, smoked onion, celeriac cream

Please advise your server of any dietary requirements or allergies. Anything marked (V) can be made vegan.

A discretionary service charge of 12.5% will be added to your bill.