

# SEÑOR CEVICHE

## INCA FEAST

£34 pp  
Designed to share for groups of 8+

### PARA PICAR

#### CANCHA

Peruvian popped corn (v)

#### QUINOA CROQUETAS

Quinoa and cheddar croquetas with ají rocoto and pineapple salsa (v)

#### CHIFA CHICHARRONES

Slow-cooked, crispy pork belly with smoked sweet potato purée and chancaca soy

## CEVICHE

#### RAINBOW TROUT

Rainbow trout, rocoto emulsion, piquillo pepper, roasted camote, dill and crispy quinoa

#### SEÑOR CEVICHE

Sea bass and octopus ceviche with ají amarillo tiger's milk, sweet potato purée, avocado, coriander, red onion and chocho

## PERUVIAN BBQ

#### PACHAMANCA PORK RIBS

Slow-cooked baby back ribs with Yakniku sauce and roasted peanuts (n)

#### MUSHROOM PERUANO

Miso glazed mushrooms with tri-colour quinoa, coconut milk, crispy courgette (ve)

## SIDES

#### PAPAS PERUANAS ROSTIZADAS

Mixed Peruvian roast potatoes in ají panca marinade (ve)

#### MARAS SOLTERO

Spinach with truffle ponzu, mushrooms, edamame beans, radish, pomegranate seeds and crispy quinoa (ve)

## POSTRE

#### CHOCOLATE MOUSSE

With caramelised hazelnuts (n) (ve)

¡Buen provecho!

©senorceviche

(v) vegetarian (ve) vegan (veo) vegan option available (n) contains nuts  
8 people minimum. Please advise a member of staff if you have any particular dietary requirements or allergies. We make every effort to avoid cross-contamination, but we unfortunately can't serve guests who have severe allergies, as we can't guarantee a trace-free environment. A discretionary 12.5% service charge will be added to your bill, all prices include 20% V.A.T

**SEÑOR CEVICHE**