

Saturdays 11AM-3.45pm Sundays 12pm-3.45pm

90 Minutes Bottomless Food £37pp

90 minutes Bottomless food and unlimited white wine, red wine, sparkling wine or a cocktail of the week £55pp

GUESTS MAY ONLY ORDER TWO DISHES PER PERSON AT A TIME SUBSEQUENT ORDERS WILL BE PROCESSED WHEN 75% OF THE FOOD SERVED HAS BEEN EATEN

Ceviche

SALMON AND MANGO Served with onions, coriander

SEABASS Served with cancha, aji amarillo and coriander

MUSHROOM (VE) Grilled oyster mushroom, mushroom tiger milk, corn, wasabi

Taco

SALMON Salmon, mango, avocado, cancha and olive oil

PULLED PORK With chipotle mayo

MUSHROOM AND MISO (VE) Served with sesame seeds and parsley

CROQUETTES

BEEF Beef velouté, miso, ginger served with rocoto sauce

QUINOA (V) Sundried tomato, chakalaka sauce

SIDES

YUCAS BRAVAS (V) BOK CHOY (VE) BROCCOLI (V)

Uramaki Rolls

URAMAKI SALMON Spicy salmon, avocado, spring onion and sesame seeds

URAMAKI CALIFORNIA Surumi, avocado, tobiko, cucumber and shichimi

FUTOMAKI YASAI (VE) Fried sweet potato, mixed vegetables, miso sauce

Robata

CHICKEN TERIYAKI Chicken skewers marinated with teriyaki sauce

BEEF ANTICUCHO Beef skewers marinated in anticucho sauce

MUSHROOM ANTICUCHO (VE) Served with miso and chives

Hot Dishes

POLLO A LA BRASA Chargrilled poussin, marinated with oregano, garlic, coriander

SLOW-COOKED SHORT BEEF RIB Served with choclo puree, aji amarillo and coriander

PAPA FRESCA (V) Cooked dry Peruvian potatoes, served with seasonal vegetables and purple potatoes puree

Dessert

CHURROS Chocolate hazelnut sauce, orange zest

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YOU MUST CHOOSE FROM HOUSE WHITE WINE OR HOUSE RED WINE OR THE COCKTAIL OF THE WEEK OR PROSECCO, AT THE START OF YOUR MEAL, AND THIS WILL BE YOUR CHOICE FOR THE REMAINDER OF YOUR SITTING. MENU SUBJECT TO CHANGE: TABLES ARE RESTRICTED STRICTLY TO 90-MINUTE SITTINGS. LAST ORDERS ARE 15 MINUTES BEFORE THE END OF YOUR SITTING. A LA CARTE IS NOT AVAILABLE DURING BRUNCH.