



AYLLU

BOTTOMLESS BRUNCH

SATURDAYS 11AM-3.45PM | SUNDAYS 12PM-3.45PM

90 Minutes of Bottomless
Food only £37pp
Food, Wine (sparkling, white, red) & 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

TO START

SALTED CANCHA

Toasted & salted corn kernels, served on arrival

CEVICHE

SALMON

Served with mango, onions, coriander

SEABASS

Served with cancha, aji amarillo and coriander

MUSHROOM (VE)

Grilled oyster mushroom, mushroom tiger milk, corn, wasabi

APPETISERS

SALMON

Salmon, mango, avocado, cancha on crispy rice

CHICKEN

Spicy mayo, corn and coriander on crispy rice

MUSHROOM (VE)

Miso and parsley on crispy rice

CHICKEN KARAAGE

Deep-fried crispy chicken with tamarind glaze and sesame seeds

BEEF CROQUETTE

Beef velouté, miso, ginger served with rocoto sauce

MUSHROOM ANTICUCHO (VE)

Served with miso and chives

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

MAIN COURSES

POLLO A LA BRASA

Chargrilled poussin, marinated with oregano, garlic, coriander

PESCADO FRITO

Deep-fried fish served with basil aioli

SLOW-COOKED SHORT BEEF RIB

Served with choclo puree, aji amarillo and coriander

PAPA FRESCA (VE)

Cooked dry Peruvian potatoes, served with seasonal vegetables and purple potatoes puree

SIDES

PERUVIAN CHIPS

Spiced herbs, huancaína sauce

HISPI CABBAGE

BROCCOLI (V)

Sautéed with chilli butter

DESSERT

CHEFS SELECTION

AYLLU.CO.UK

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.

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