



SNACKS

OYSTER, TOMATO, WORCESTERSHIRE, OLIVE OIL
MALDON OYSTER 5
JERSEY OYSTER 6

OCTOPUS ANTICUCHO, AJI PANCA, POTATO, CAPERS 9

CABBAGE ANTICUCHO, CHANCACA, SAIKYO MISO, QUINOA FURIKAKE 6

PORK SHOULDER SLIDER, SWEET POTATO, SALSA CRIOLLA, SPICY MAYO 8

PASTEL DE CHOCLO CROQUETES, SMOKED MOZZARELLA, OCOPA (v) 12

CEVICHEs

SUMMER FRUITS, PONZU, SANSHO PEPPER, OYSTER LEAF (pb) 16

SCALLOP, YUZU KOSHO, PITAYA, NORI 20

CRISPY SQUID & YUCA, AJI ROCOTO, CHOCLO, CANCHA 18

UN POCO DE TODO

BOK CHOY SALAD, HUACATAY CAESAR, GRAPES, SUNFLOWER SEEDS 14

QUINOA, BACON, AVOCADO, BANANA, CASHEW 13

ZUCCHINI CAU CAU, AJI AMARILLO, TURMERIC, MINT (pb) 19

PORK CHOP, CUCUMBER SALAD, AJI VERDE 32

THE SHOW MUST GO ON

WHOLE FISH PATARASHCA, AJI AMARILLO CURRY, JASMINE RICE 62

LOMO SALTADO, SCALLION PANCAKE, ROCOTO, PICKLED CHILLIS, FRIES 56

GLOSSARY

AJI AMARILLO - A COMMON CHILLI PEPPER USED IN PERUVIAN CUISINE, MEDIUM-SPICED WITH A SUBTLE FULL-BODIED FRUITINESS.

AJI ROCOTO - A PEPPER DISTINGUISHED BY A RICH, FRUITY, BRIGHT AND SPICY FLAVOUR.

AJI PANCA - A LESS SPICY PEPPER THAN ROCOTO AND AMARILLO, HAS A SWEET, BERRY-LIKE AND SLIGHTLY SMOKY FLAVOUR WITH A PRONOUNCED FLORAL BOUQUET.

ANTICUCHO - A POPULAR STREET FOOD THAT ORIGINATED IN PERU. TRADITIONALLY SMALL MARINATED PIECES OF SKEWERED MEAT OR VEGETABLES ARE GRILLED.

CAU CAU - A TRADITIONAL PERUVIAN TRIPE STEW WITH CREOLE INFLUENCES.

CANCHA - ANDEAN CORN KERNEL TOASTED IN A PAN WITH OIL. HIGHLY ADDICTIVE!

CHOCLO - A LARGE-KERNEL VARIETY OF FIELD CORN FROM THE ANDES ALSO REFERRED TO AS PERUVIAN CORN OR CUZCO CORN.

FURIKAKE - NUTTY, CRUNCHY, UMAMI PACKED JAPANESE SEASONING.

HUACATAY - A VARIETY OF BLACK MINT NATIVE TO THE ANDES.

LOMO SALTADO - A CLASSIC BEEF STIR FRY WITH A HEAVY CHINESE INFLUENCE SERVED WITH FRENCH FRIED POTATOES AND ACCOMPANIED WITH RICE.

LUCUMA - NATIVE TO THE PERUVIAN COASTAL VALLEYS, ITS UNIQUE FLAVOUR HAS BEEN DESCRIBED AS SIMILIAR TO SWEET POTATO, MAPLE SYRUP, OR BUTTERSCOTCH.

PATARASHCA - AN AMAZONIAN DISH FROM PERU, IN WHICH FISH IS WRAPPED IN LEAVES IS COOKED ON HOT COALS.

YUZU KOSHO - JAPANESE SEASONING WITH CHILLI PEPPERS, YUZU PEELS AND SALT.