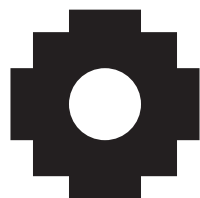




**SUNDAY MENU**



## SNACKS £5.00

### CRISPY SQUID

with its own ink mayonnaise

### CHICKEN ANTICUCHO

aji mirasol

### SCALLOPS ALA PARMESANA

aji amarillo, sage

## STARTERS

### SEA BREAM CEVICHE £14.00

Canchita corn, sweet potato,  
tigers milk, aji limo

### TUNA TIRADITO £14.00

Passion fruit, seaweed,  
coriander salsa, vanilla oil

### SCALLOP CAUSA £14.00

Diced Orkney scallop,  
aji limo, celery

### SALMON CEVICHE £14.00

Sour orange, aji Amarillo,  
plankton

### DUCK BREAST TIRADITO £14.00

Toasted chocolate, duck liver,  
pink molle pepper

### HOT CRAB CAUSA £14.00

White crab meat, yellow chilli,  
parmesan cheese, hazelnuts

### ARTICHOKE CEVICHE £12.00

Baby artichokes, fennel,  
orange, pollen (V)

### DRAGON FRUIT TIRADITO £12.00

Pomegranate, chia seeds,  
achiote oil, cusco corn (V)

### ASPARAGUS CAUSA £12.00

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

## SUNDAY ROASTS £23.00

SUCKLING PIG

CHICKEN BREAST

DUCK BREAST

PIQUILLO PEPPERS

BEEF FILLET +£6.00

All roasts are served with Andean roast potatoes, seasonal mixed vegetables, Yorkshire puddings and gravy

## ALTERNATIVE MAINS £23.00

### ANDEAN POTATO STEW

Toasted seaweed, sour butter,  
Amazonian cashew nuts, sage oil

### HAKE NIKKEI

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

### BRAISED OCTOPUS

Roasted purple potatoes, anticucho sauce, purple olives

### RED MULLET HOT CEVICHE

Andean mixed corn, crushed plantain, nasturtium oil

## TRADITIONAL PERUVIAN DISHES £24.00

### LOMO SALATADO

Stir fried beef, soy sauce, yellow chillies, onion,  
corriander, served with crispy potatoes and rice

### AJI DE GALLINAI

Shredded chicken, onion, garlic and Andean chillies,  
pecan nuts, parmesan cheese, served with steamed rice,  
olives and a hard boiled egg