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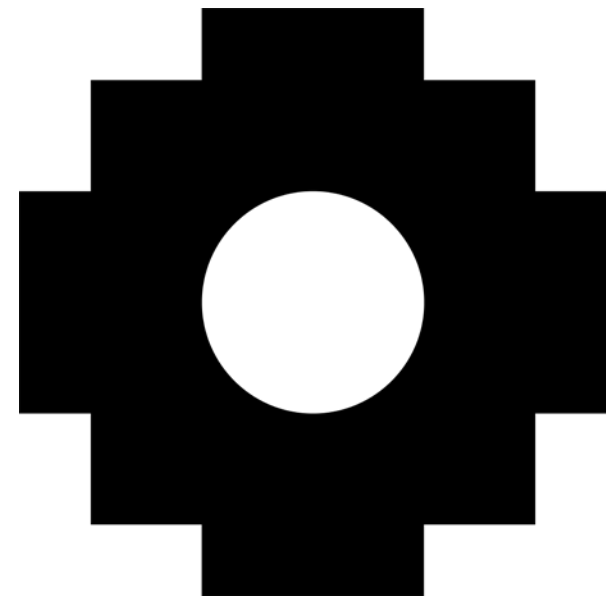
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CHAKANA

The name Chakana originates from a symbol used by ancient Peruvian indigenous cultures, the Andean Cross.

It signifies the three worlds that exist around us: the world above, the ground we step on and the underworld.

Above all it represents individuals living in harmony with each other and their surroundings, especially nature.

Peru has 84 Ecosystems & we express this throughout our menus.

OUR RESTAURANT

Situated within the walls of a historical bank, Chakana is a modern Peruvian restaurant from celebrated chef Robert Ortiz.

Robert's menu is a modern take on traditional Peruvian cuisine. Showcasing bold, unique flavours and ingredients from Peru alongside the best of British produce.

Chakana also features a 8 seat private dining room located within the original vault of the bank, please speak to a member of the team for booking enquiries.

OUR BAR

Our stunning cocktail bar features the U.K's largest Peruvian Pisco range, among an extensive array of unique spirits, liqueurs and South American wines.

Our cocktail menu focuses on Peruvian and South American spirits and flavours and we are more than happy to create classic or bespoke cocktails to your taste.

We are one of 200 establishments in the UK to stock Estrella Inedit draught lager.

Inedit was created in 2008 by Damm's master brewers and Ferran Adrià from El Bulli alongside his team of sommeliers.

Visit www.chakana-restaurant.co.uk for more information.

COCKTAILS

SEA - FRESH - CITRUS

TRADITIONAL PISCO SOUR

10.50



Peru's national drink, this is a classic sour style cocktail using Quebranta Pisco with fresh lime juice, sugar, egg white & traditional Peruvian bitters

PERUVIAN QUEBRANTA PISCO - CITRUS - EGG WHITE - SUGAR - BITTERS

CHOLOPOLITAN

10.50



A Peruvian twist on a classic Cosmopolitan

SAN GALLAN PISCO ACHOLADO - CITRUS - PASSIONFRUIT - CRANBERRY - ORANGE LIQUEUR

CHAKANA PISCO SOUR

10.50



A sweeter version of the pisco sour with award winning peruvian wine. Fruity & refreshing

PERUVIAN QUEBRANTA PISCO - PARRA ENCANTADA ROSÉ - CITRUS - EGG WHITE - BITTERS

CHILCANO

9.50



A Peruvian classic, improved with the addition of blood orange

PERUVIAN QUEBRANTA PISCO - SOLERNO BLOOD ORANGE - LIME - BITTERS - GINGER ALE

TIGERS MILK

10.50



Our signature take on a Daiquiri with tropical flavours, almond & Peruvian tiger's milk.

TOTI RUM - CARIBBEAN PINEAPPLE - TIGERS MILK - ORGEAT - CITRUS

Tigers Milk is a Peruvian term for the spiced citrus-based marinade that cures fish in ceviche
TOTI RUM IS ALL ABOUT LOVE FOR THE SEA, TOTI RUM DONATE 15% OF ALL THEIR PROFITS TO MARINE CONSERVATION CHARITIES, PROTECTING TURTLES & THE SEAS THEY SWIM IN.

COCKTAILS

RAINFOREST - TROPICAL - FRUITY

MELON PISCO PUNCH

9.50



One of our favourite Peruvian pisco's elevated with honeydew melon & apple

PERUVIAN QUEBRANTA PISCO - MELON LIQUEUR - HONEYDEW MELON - APPLE JUICE - CITRUS

CHAKANA PISCO PUNCH

9.50



Fruity & tropical with a hit of citrus using the softer aromatic pisco grape, Italia.

PISCO ITALIA - PINEAPPLE SYRUP - GRAND MARNIER - APPLE

SEÑORITA MARIA

10.00



Our take on the classic Margarita with grapefruit & pink peppercorn

OLMECA BLANCO TEQUILA - PAMPELLE GRAPEFRUIT - PINK PEPPERCORN SYRUP - LIME - GRAPEFRUIT JUICE

ALPACA PUNCH

14.00



It most certainly does, Our tropical take on the Tiki classic - ZOMBIE!

PLANTATION 3 STAR RUM - HAVANA CLUB 7YO - PLANTATION OVERPROOF RUM
GRAPEFRUIT & PINEAPPLE JUICES - HOUSE PIMENTO DRAM - VELVET FALERNUM BITTERS -
PERNOD - CITRUS

AMAZONIAN NEGRONI

11.00



A tropical expression of the classic Negroni with Canaima Amazonia Gin, Passion Fruit, Spanish Bandarra Vermut & a dash of Muyu Vetiver Gris

CANAIMA AMAZONIAN GIN - BANDARRA VERMUT - CAMPARI - PASSION FRUIT
MUYU VETIVER GRIS LIQUEUR

COCKTAILS

LAND - STRONG - EARTHY

NIKKEI TIME

12.00



A nod to the Japanese influences in Peruvian cuisine, with Japanese Whiskey paired with Banana Liqueur, Vermouth, finished with Brazil Nut Oil

SUNTORY TOKI WHISKEY - GIFFARD BANANE DU BRESIL - VERMOUTH - MACADAMIA NUT BRAZIL NUT OIL

ANCHO CHILLI GIMLET

10.00



A refreshingly zesty twist on the classic gimlet cocktail with a kick of heat

SIPSMITH CHILLI & LIME GIN - ANCHO REYES VERDE - HOUSE LIME CORDIAL

OAXACA COBBLER

12.00



A deep and rich flavoured cobbler with Derrumbes Oaxaca Mezcal, Solerno Blood Orange Liqueur, Pedro Ximenez Sherry, Citrus, Sugar

DERRUMBES OAXACA MEZCAL - BLOOD ORANGE LIQUEUR - PEDRO XIMENEZ SHERRY - CITRUS

INCA EMPIRE

12.50



Coffee... Chocolate... More Chocolate... Gold!

COFFEE & MACA ROOT INFUSED PISCO - PIETRO NICOLA CAFFE MARGAUX - WHITE

CHOCOLATE - FAIR CACAO LIQUEUR - BRAZILLIAN BITTERS - GOLD

FAIR WAS BUILT ON A MISSION TO SUPPORT FARMERS IN DEVELOPING ECONOMIES. FAIR CACAO LIQUEUR IS MADE USING ORGANIC AND FAIRTRADE CERTIFIED CACAO NIBS FROM PERU.

NON ALCOHOLIC COCKTAILS

INCA GARDEN

7.50



Refreshing - Fruity - Citrusy

SEEDLIP GARDEN - PASSION FRUIT JUICE - SUGAR - CITRUS - MINT

CHILCAN-NO

7.50



Like our classic Peruvian Chilcano cocktail but low alcohol

SEEDLIP SPICE - CITRUS - GINGER ALE - ORANGE BITTERS

FLORAL FIELDS

7.50



Fresh - Floral - Bittersweet

RASPBERRY & LYCHEE CORDIAL - LIME - CRANBERRY JUICE

AMAZONIA

7.50



Sweet - Fruity - Tropical

PINEAPPLE - APPLE - FRESH PASSION FRUIT - CITRUS - POMEGRANATE

PLEASE SPEAK TO OUR TALENTED TEAM
FOR CLASSIC AND BESPOKE COCKTAILS

PISCO

The oldest use of the word Pisco dates back to 1764 when the beverage acquired its Quechua (language of the Inca) name from the Peruvian town of Pisco.

Pisco is Peru's national spirit, made by distilling fermented grapes, eight varieties of grapes can be used in Pisco production therefore three distinct styles of pisco were created. Puro, Mosto Verde, Acholado.

All our Pisco's are served as 25ml measure as standard.

SAN GALLAN PISCO

A CHAKANA EXCLUSIVE

We are proud to serve San Gallan Pisco. This Pisco recently won the best Pisco and spirit in the world in multiple international categories.

QUEBRANTA 6.00

A great pisco with character and flavor reminiscent of fresh herbs and nuts. Without a doubt the favorite of the region.

ACHOLADO 6.00

Perfect balance and structure in flavor and soft aroma that fits perfectly on the palate.

ITALIA 6.00

Made with our best selection of aromatic grapes, a smooth but pleasant pisco with an intense aroma of fresh grapes.

TORONTEL 6.00

Deeply aromatic, delicate and silky with hints of jasmine.

FIESTA DEL SOL QUEBRANTA 3.50

Celebrating the most popular style of pisco. - Made from 100% Grape Juice.

PISCO MADRE ACHOLADO 5.00

Perfectly balanced and well rounded. Structured tones of Quebranta with tropical and floral notes of Italia and Torontel grapes.

PISCO MADRE QUEBRANTA 5.00

Notes of pecans and dried fruits, long silky finish.

**PISCO
FLIGHTS**

TRY A CURATED
SELECTION OF
FOUR AWARD
WINNING &
UNIQUE PISCOS

£15

PLEASE SPEAK TO ONE OF OUR TEAM ABOUT
OUR EXTENSIVE RANGE OF RARE PISCOS

BEERS & SPIRITS

DRAUGHT BEER HALF PINT

Estrella Damm 3.50 6.85

Inedit Damm 5.75 (2/3rd)

BOTTLED BEER

Cusqueña 5% (Peru) 5.25

Modelo 4.4% (Mexico) 5.25

Beavertown Gamma Ray 5.25

Estrella Daura Gluten Free 4.95

Beavertown Lazer 0.3% 4.75

Cusquena Double Malta 5.25

Cusquena Trigo 5.25

Cusquena Negra 5.25

VODKA

Sipsmith Sipping

Ketel One Citroen 4.00

Suntory Haku 4.00

Fair Quinoa 4.50

Black Cow 5.00

4.75

GIN

Roku Gin 4.00

Hendricks 4.25

Sipsmith Zesty Orange 4.95

Canaima Amazonia 4.95

BRANDY

Carlos I Solera 5.75

Courvosier VS 5.75

RUM & CACHACA

Toti Rum 4.25

Plantation 3 Star 3.75

Havana Club 7yo 4.25

Soggy Dollar Spiced 4.50

Plantation Pineapple 4.95

Brugal 1888 Reserva 6.00

Plantation O.F.T.D (69%) 9.50

TEQUILA & MEZCAL

El Sueño Blanco 3.75

Vivir Reposado 6.25

Ojo De Tigre Mezcal 6.50

BOURBON & SCOTCH

Makers Mark 4.25

Eagle Rare 6.50

Highland Park 12yo 5.25

Laphroaig 10yo 6.25

Suntory Toki 6.00

Macallan 12yo Double Cask 7.25

APERITIF & DIGESTIF

Campari 3.75

Aperol 3.75

Cotswold Cream (50ml) 7.00

Cafe Borghetti 3.75

Frangelico 4.00

Saliza Amaretto 4.25

Liqor 43 3.75

Cointreau 4.25

Pedro Ximenez Sherry 6.50

SOFT DRINKS

| | |
|--|------|
| Coca Cola | 3.25 |
| Diet Coke | 3.25 |
| Fever-Tree Lemonade | 3.00 |
| Navas Cornish Soda Water | 3.00 |
| Fever Tree Tonic | 3.00 |
| Fever Tree Mediterranean Light Tonic | 3.00 |
| Merchants Heart Ginger Ale | 3.00 |
| Double Dutch Ginger Beer | 3.00 |
| Double Dutch Watermelon & Cucumber Tonic | 3.00 |
| Eager Orange Juice | 3.50 |
| Eager Cranberry Juice | 3.50 |
| Eager Pineapple Juice | 3.50 |
| Eager Apple Juice | 3.50 |
| Eager Grapefruit Juice | 3.50 |
| Rubicon Passion Fruit Juice | 3.50 |
| Still Water 750ml | 4.50 |
| Sparkling Water 750ml | 4.50 |

Please speak to one of our team about our coffee & loose leaf tea selection.

ALLERGY INFORMATION

For food allergies and intolerances, please speak to a member of our team about your requirements before ordering. A full list of all allergens contained in each drink is available upon request. We craft our cocktails in-house, and use a variety of ingredients to create our drinks which may mean certain ingredients are not listed.

Our spirits are served as 25ml measure as standard.
Please ask your server if you would like a 50ml measure.

Our wines are served as 175ml measure as standard.
Please ask your server if you would like a 250ml or 125ml measure.