tacacho
restaurant & Bar

ENTRADAS
Starters

Peruvian or Colombian Empanada (2) £5.75
Peruvian chicken patty or Colombian beef, chicken or veg patty.

Tacacho Bites £7.50 / £10
Small green plantain croquettes typical of the Amazon, with aji topping. **Add Cecina for £2.50 more.**

Yucca Frita £7.50
Cassava chips with Aji Amarillo sauce.

3 Fronteras "Empanadas" £9.75
Brazilian chicken Coxinha, Colombian Beef Empanada & Peruvian Ají de Gallina Empanada.

Anticuchos £10.50
Grilled marinated beef heart skewers with baby potatoes.

Alitas Acevichadas £8.50
Chicken wings topped with house ceviche-inspired mayo.

Causa Limeña / Acevichada £12.50 / £18
Peruvian chicken & potato stack with avocado. OR swap the chicken for ceviche to make it Acevichada.

Ceviche £16.50
Seabass chunks marinated in lime juice, with sweet potato and crispy corn kernels.

Tiraditos £16.50
Peruvian-style sashimi with seabass sheets in an aji amarillo sauce.

Caldo de Gallina £9.50
Peruvian Ramen style soup.

ENSALADAS
Salads

Quinoa Salad £8.50
Refreshing mix of white & black quinoa, mango & avocado.

SPECIALS
Ask if we have
Carapulcra (£18)
Arroz con Pato (£20)
Sancocho (£12.50)

PLATOS PRINCIPALES
Mains

Ají de Gallina £16.50
Shredded chicken in a creamy ají amarillo sauce, served with rice and garnished with boiled egg and black olives.

Arroz Chaufa £15.50 / £16.50
Chifa-style fried rice with veggies and spring onion. **Make it Amazónico** by adding Cecina & Plantain.

Lomo Saltado or Tallarines £19.75
Stir-fried beef chunks with onions, tomatoes and oriental sauce. Served with chips & rice (classic) or with tagliatelle in aji amarillo sauce. **Vegetarian Option £18.**

Arroz de Mariscos £20.50
Peruvian-style seafood rice, Meloso-style with melted cheese.

Pescado Frito £20.50
Whole fried seabass served with rice, salad and crispy plantain.

Moqueca (Cazuela de Mariscos) £20.50
Brazilian-style seafood chowder with coconut milk and ripe plantain. Served with rice.

Pulpo Ají Panca £25
Tender grilled octopus in a smoky ají panca marinade, served with potatoes and salad.

POSTRES
Desserts

Mazamorra + Arroz con Leche £5.75
Traditional purple-corn pudding with creamy rice pudding.

2 Alfajores & Helado £6
Choice of Chicha Morada, Quinoa, Pandan or Classic, with fruit medley & ice cream. Additional alfajor £1.50.

Torta Ópera £7.90
Layered coffee and chocolate cake.

Picarones £9
Peruvian pumpkin and sweet potato doughnuts with syrup.

Please advise of any allergens or dietary requirements.

BEBIDAS
Drinks

VINOS
Wines

		Glass	Bottle
Sparkling	House Prosecco or Cava	£8.50	£32
	Ponto Nero Cult Brut NV Casa Valduga (Brazil)	£10	£38
White	Varietal Pinot Grigio Tarapaca 2024 (Chile)	£8	£29
	Atlantico Sur Albariño Deicas 2025 (Uruguay)	£11	£44
Rosé	El Porvenir Munay 2024 (Argentina)	£8.50	£33
Red	Varietal Carmenere Tarapaca 2024 (Chile)	£8	£29
	Reserve Malbec Organic Domaine Bousquet 2024 (Argentina)	£9.50	£40
	Terroir Pinot Noir Casa Valduga 2023 (Brazil)		£55

CERVEZAS
Beers

Corona (Mexico)	£4.50
Pilsen (Peru)	£5.50
Club Colombia (Colombia)	£5.50
Cusqueña Negra (Peru)	£5.50
Cruzcampo (Spain)	£4.50

REFRESCOS
Soft Drinks

Still Water	£2
Sparkling Water	£2.80
Soft Drinks 7up, Pepsi, Tango Orange, Coke Zero	£2.80
Coca Cola	£3
Pony Malta / Gaseosa Postobón / Guaraná	£3.80
Chicha Morada	£4
Natural Juices Guanabana, Naranjilla (Lulo), Mora	£5
Inca Kola	£4.50

CÓCTELES
Cocktails

Margarita	£10
Espresso Martini	£10
Mora Daiquiri	£10
Pisco Sour	£10
Caipirinha	£10
Chilcanos	£11

CAFÉS E INFUSIONES
Coffees & Herbal Teas

Please ask	From £3.20

Add syrups for 50p