

EDAMAME BEANS SPICY £6 | SALTED £5



OYSTERS 3 £12 | 6 £22 Aji Amarillo, mango tiger milk, ponzu



GUACAMOLE £7
With corn tortillas,
prawn crackers

APPETISERS



SQUID TEMPURA £8

Jalapeno dressing



BEEF EMPANADAS £8

Beef shortrib, ocopa sauce



CHICKEN KARAAGE £7
Spicy, deep-fried crispy
chicken, tamarind glaze



TUNA ON CRISPY RICE £8
Yellowfin tuna, spicy sauce,
spring onion



SHRIMP POPCORN £9 Yuzu, spicy mayo



SCALLOPS £11 Yuzu sake beurre blanc, vanilla oil, arare, daikon



SALMON £7
Mango, avocado, cancha, aji dressing





TUNA £7
Soy dressing with onion, ginger, coriander, sesame seeds



AVOCADO (VE) £6

Aji amarillo, lime, coriander togarashi powder



CRAB £9

Avocado, chives, yuzu mayo, tobiko

BAO BUNS

2 PIFCFS



BEEF £9
Slow-cooked beef shin with teriyaki sauce, criolla salad, aji rocoto mayo



CHICKEN £8

Crispy chicken, mango,
aji amarillo sauce, Asian pickles



AUBERGINE (V) £8

Miso glazed aubergine with sesame seeds spring onion



PORK £9
Slow-cooked and shredded pork shoulder with chipotle honey, rosemary, chipotle mayo

CEVICHE



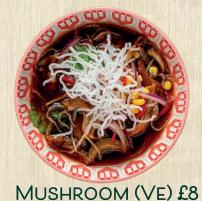
TRIO DE CEVICHE: Lubina Clasica, Nikkei, Mixto £25



LUBINA CLASICA £9 Sea bass, plantain chips, choclo, sweet potato



Sea bream, squid, coriander, lime juice, cancha



Oyster mushroom, cep mushroom, tiger milk, corn



NIKKEI £10 Yellowfin tuna, ginger relish, samphire, black tobiko, borage flowers, green oil

TIRADITO



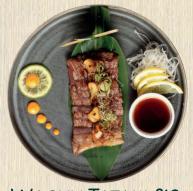
YELLOWTAIL £11
Aji amarillo yuzu emulsion, lovage oil, umeboshi, cream fraiche,chives, arare



TUNA TATAKI £11 Sesame seeds, tare sauce, gochujang sauce, seaweed salad, dried seaweed



SALMON TATAKI £10 Seared salmon with momijioroshi, kizami nori dressed with citrus soy



WAGYU TATAKI £16 Seared Japanese A4 beef with ponzu salsa, garlic chips, spring onions

SASHIMI SELECTION

CHEF'S SELECTION: 2 VARIETIES

6 Pieces

£15

CHEF'S SELECTION: 3 VARIETIES

9 Pieces

£23



NIGIRI SELECTION

CHEF'S SELECTION: 3 VARIETIES

6 Pieces

£20

CHEF'S SELECTION: 5 VARIETIES

10 Pieces

£35



SUSHI PLATTER



SALMON PLATTER £39

Salmon and avocado roll, salmon maki, four pieces of salmon nigiri sashimi, one temaki, one gunkan

AYLLU PLATTER £60

Spicy tuna roll, soft shell crab futomaki, tuna maki, two pieces of bluefin tuna sashimi and two pieces of madai sashimi. Two pieces of bluefin tuna nigiri, two pieces of madai nigiri



MIXED PLATTER £49

California roll, california temaki, two slices of salmon, tuna, hamachi sashimi, three types of nigiri - two of each type.

SASHIMI

3 PIECES



SAKE £8
Salmon



HAMACHI £9 Yellowtail



AKAMI £9
Bluefin tuna



CHU-TORO £12

Medium fatty bluefin tuna



MADAI £9
Japanese red seabream



UNAGI £9
Freshwater eel

NIGIRI

2 PIECES



SAKE £7
Salmon with salmon roe



HAMACHI £8
Yellowtai with yuzu miso



AKAMI £8

Bluefin tuna with caviar and chives



CHU-TORO £11

Medium fatty bluefin tuna with truffle caviar



MADAI £8
Red seabream topped with kumquat, pickled ginger



WAGYU £12 Japanese A4 beef, uni,caviar

URAMAKI



WAGYU ROLL £17

Japanese A4 beef, onion salsa

DRAGON ROLL £14

Tempura prawns and unagi, spicy cream, bonita, unagi sauce, red tobiko



BLUEFIN TUNA ROLL £16

Akami, avocado, spring onion. jalapeno, caviar

SALMON ROLL £11

Aburi salmon avocado, spicy mayo and spring onion





CALIFORNIA ROLL £11

Surumi, avocado, tobiko, cucumber, shichimi

SOFT SHELL CRAB FUTOMAKI ROLL £12

Avocado, orange tobiko, spring onion, spicy mayo





Minced whitefish, truffle mayo and togarashi



VEGGIE HOUSE ROLL (V) £10

Seasonal yasai mix with tare

MEAT | POULTRY



WAGYU SIRLOIN £70

Yakiniku sauce, wasabi cream

PERUVIAN BEEF BBQ £30

Black lime butter, chives, crispy garlic, yolk



SHORT BEEF RIB £19

Slow-cooked short rib, served with aji amarillo causa, chicha morada sauce, sweet potato chips

DUCK ANTICUCHERA £20

Salsa anticuchera, pickled orange zest, puffed buckwheat



LAMB CHOPS £20

Gochujang sauce, chives, lime, yoghurt



POLLO GAI YANG £19

Roasted poussin, Gai Yang marinade



LOMO SALTADO £18

Diced steak, chunky chips, soy sauce, tomatoes, onions, rice



FISH

BLACK COD £29

Marinated 48 hours in miso served with bok choi, ginger



GRILLED SEA BASS £19

Doubanjiang glaze, lemon thyme pil-pil, lime zest, micro shiso, dill



SALMON CAZUELA £22

Grilled salmon, bomba rice, lemongrass, tom-yum paste, smoked ikura



GRILLED TUNA £24

Served with salsa roja, crispy aubergine, red peppers, olives



VEGETARIAN

WILD MUSHROOMS (V) £10

Charred leek, onion dashi, sake sabayon, truffle



SOBA NOODLES (V) £14

Stir fried with mix vegetables, tamarind sauce, peanuts

YASAI KATSU CURRY (V) £16

Sweet potato, jasmine rice, kimchi



SIDES



YUCAS £7

Truffle mayo, Manchego cheese

TENDERSTEM BROCCOLI AND GREEN BEANS (V) £7

Shio kombu dressing, panca oil, tenkasu kori



PERUVIAN CHIPS £5

Spiced herbs, huancaina sauce



Edamame, celery, spinach, cucumber, daikon, sesame seeds, yuzu kosho dressin



TASTING MENUS

Mon - Sun 12pm - 9pm

Tasting Menus are designed to be shared between minimum of 2 guests. Available for the entire table only.

CUZCO, £49PP

SALTED EDAMAME BEANS

SALMON AND TUNA TACOS

LUBINA CLASICA CEVICHE

TUNA TATAKI

CALIFORNIA URAMAKI

BROCCOLI AND GREEN BEANS (V)

SHORT BEEF RIB

SALMON CAZUELA

CHEF'S CHOICE DESSERT

VEGETARIAN, £39PP

SALTED EDAMAME BEANS

MUSHROOM CEVICHE

AVOCADO TACOS

SEAWEED SALAD

BROCCOLI AND GREEN BEANS

VEGGIE HOUSE ROLL

SOBA NOODLES

YASAI KATSU CURRY

CHEF'S CHOICE DESSERT

MACHU PICCHU, £65PP

GUACAMOLE

CRAB TACOS

DUO OF CEVICHE

OYSTERS

BLUEFIN TUNA ROLL

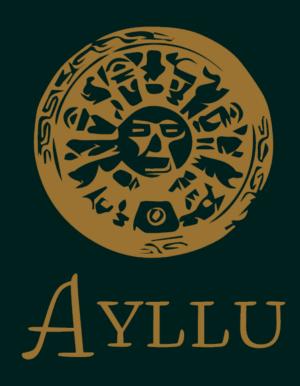
YUCAS

PERUVIAN BEEF BBQ

GRILLED TUNA

CHEF'S CHOICE DESSERT







DRINKS MENU

Ayllu is about the coming together of friends and families and taking time to share an experience with loved ones.

Our restaurant represents the jungle of Amazonas, the mythical place in South America. The gorgeous lights at the back illustrate that the raindrops are never far away in the wilderness of Peru.

We will take you on an immersive experience like no other in London, using the best Peruvian and Japanese ingredients.

Thank you for being part of the Ayllu family.

ENJOY!

SIGNATURE COCKTAILS

RUM OLD FASHIONEDZacapa 23yo, bitters, brown sugar cube	£17
THE MARQUESSCognac, sugar, Champagne	£14
IVORY EMBER	£14
VELORA	£14
VESPERA	£13
MOTHLIGHT Vodka, grenadine, strawberry syrup, elderflower cordial, egg white, sparkling wine	£13
UMBER	£15
PISCO SOUR	£13

CLASSIC COCKTAILS

APEROLSPRITZ	£12
Aperol, sparkling wine, soda & orange	
MOJITOBacardi Carta Blanca Rum, fresh lime juice, sugar syrup, mint	£12
PORNSTAR MARTINIVanilla vodka, passion fruit juice, fresh lime, passion fruit puree, sparkling wine	£12
MARGARITA	£12
SOURS (WHISKEY OR AMARETTO)Fresh lime, sugar syrup, egg white, bitters	£12
OLD FASHIONED Maker's Mark whiskey, bitters, brown sugar cube	£14
ESPRESSO MARTINI	£13
MARTINI (GIN OR VODKA)	£12

CLASSIC COCKTAILS

COSMOPOLITAN Vodka, Fresh lime, cranberry juice and triple sec	£12
PALOMA	£14
ST. GERMAIN HUGO SPRITZ	£13
St. Germain, soda, sparkling wine	
0% ALCOHOL COCKTAILS	
CUBA Fresh lime, pineapple, passion fruit syrup and fresh Latin American basil.	£5.50
PERU Fresh lime, organic apple juice and vanilla syrup	£5.50

£5.50

PINK DREAMS

Fresh guava, lemon, vanilla syrup and a foamer

SPIRITS

VODKA	50ML	GIN	50ML
GREY GOOSE BELVEDERE CIROC	£13 £13.5 £14	GIN MARE MONEKY 47 TANQUERAY NO.10 BLOOM GIN	£13 £13.5 £12.5 £11
RUM	50ML	HENDRICKS	£12
KRAKEN WRAY & NEPHEW	£12.5 £12.5	WHISKY/WHISKEYS	50ML
BRUGAL	£9.5	JAMESON BULLIET BOURBON	£11 £12
TEQUILA	50ML	WOODFORD RESERVE CHIVAS REGAL 12YO	£12 £13
PATRON ANEJO	£10	MONKEY SHOULDER	£12.5
DON JULIO ANEJO	£18	TALISKER 10YO CRAGGANMORE 12YO	£14 £12.5
COGNAC	50ML	OBAN 14YO DALWHINNIE 15YO	£15 £14
REMY MARTIN VSOP IANNEAU VSOP	£12 £12	LAGAVULIN 16YO NIKKA	£18 £15

DRAUGHT BEER

	ABV	PINT
SAPPORO	4.90%	£6.50
1664 BLANC	4.50%	£6.60

BOTTLED BEER

ABV

SAN MIGUEL NON ALC BEER	0.00%	£4.40
PERONI	5.10%	£5.40
CORONA	4.50%	£5.00

DESSERTS		C O	ESPRESSO MACCHIATO	£2/£3 £2/£3
BASQUE-STYLE MATCHA CHEESECAKE Pistachio cream	£10	F F E	AMERICANO FLAT WHITE CAPPUCCINO LATTE MOCHA HOT CHOCOLATE	£3 £3.5 £3.5 £3.5 £3.5
QUINOA CRÈME BRÛLÉE	£10		nor enocomin	~).)
Almond & pistachio biscuit and tuile				
APPLE TARTE TARTIN With vanilla ice cream	£10	T E A	ENGLISH BREAKFAS EARL GREY GREEN CHAMOMILE FRESH MINT	Т
DARK CHOCOLATE TART	£10	£2.5	LEMON AND GINGER	}
Layers of caramel, dark chocolate and cardamom crean	ı			
TIRAMISÙ	£10	DIGI	ESTIFS	
Homemade with fresh mascarpone cream, savoiardi biscuits, Italian coffee, cocoa		ESPRESSO IRISH CC	MARTINI OFFEE	£11 £10
CHURROS	£9	LIMONCE	LLO	£5/£8
Served with hazelnut chocolate sauce & orange zest	~,	BAILEYS		£5/£9
Served and machine choosing states of strings and		SAMBUCA		£5/£8
SELECTION OF MOCHI, ICE CREAM OR SORBETS	£7	GRAND M		£5/£8
Please ask your waiter for today's selection	~1	DRAMBUII		£5/£8
Ticust usin your wanter for today's sciences		AMARETT		£5/£8
SELECTION OF CHEESES	£15	JAGERMEI ABSINTH	SIEK	£5/£8
Please ask your waiter for today's selection	N1)	BAILEYS	COFFEE	£5/£8 £10
i wase ash your wanter for today's selection		MANHATT		£10 £10
		MANITALL	7.11.1	£10

