



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

TACOS

3 PIECES



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 PIECES



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



MIXTO £9

Sea bream, squid, coriander, lime juice, cancha



MUSHROOM (VE) £8

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

Yellowtail 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, bonito, 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



TRUFFLE ROLL £11

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 choy, 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, huancaína sauce

SEAWEED SALAD £7

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

MACHU PICCHU, £65PP

GUACAMOLE

CRAB TACOS

DUO OF CEVICHE

OYSTERS

BLUEFIN TUNA ROLL

YUCAS

PERUVIAN BEEF BBQ

GRILLED TUNA

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





AYLLU



AYLLU

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 FASHIONED.....£17
Zacapa 23yo, bitters, brown sugar cube

THE MARQUESS£14
Cognac, sugar, Champagne

IVORY EMBER.....£14
Whiskey, passion fruit juice, lime juice, peach puree, mint

VELORA.....£14
Bombay Sapphire Gin, lime, triple sec, sugar, egg white, hibiscus

VESPERA.....£13
Vodka, Aperol, cranberry juice, pineapple juice, sugar, lemon juice

MOTHLIGHT.....£13
Vodka, grenadine, strawberry syrup, elderflower cordial, egg white, sparkling wine

UMBER.....£15
Bacardi spiced rum, lychee juice, raspberries, St. Germain

PISCO SOUR.....£13
Pisco, lime, sugar syrup, egg white, bitters

Allergen information available on request. All prices inclusive of VAT.
A discretionary 12.5% service charge will be added to your bill

CLASSIC COCKTAILS

APEROLSPRITZ£12
Aperol, sparkling wine, soda & orange

MOJITO£12
Bacardi Carta Blanca Rum, fresh lime juice, sugar syrup, mint

PORNSTAR MARTINI£12
Vanilla vodka, passion fruit juice, fresh lime, passion fruit puree, sparkling wine

MARGARITA£12
Patron Silver Tequila, Fresh Lime & triple sec

SOURS (WHISKEY OR AMARETTO).....£12
Fresh lime, sugar syrup, egg white, bitters

OLD FASHIONED£14
Maker's Mark whiskey, bitters, brown sugar cube

ESPRESSO MARTINI.....£13
Grey Goose Vodka, vanilla syrup, kahlua, espresso shot

MARTINI (GIN OR VODKA).....£12
Grey Goose or Bombay Sapphire

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CLASSIC COCKTAILS

COSMOPOLITAN £12
Vodka, Fresh lime, cranberry juice and triple sec

PALOMA £14
Patron Reposado Tequila, grapefruit juice, lime juice, agave syrup

ST. GERMAIN HUGO SPRITZ £13
St. Germain, soda, sparkling wine

0% ALCOHOL COCKTAILS

CUBA £5.50
Fresh lime, pineapple, passion fruit syrup and fresh Latin American basil.

PERU £5.50
Fresh lime, organic apple juice and vanilla syrup

PINK DREAMS £5.50
Fresh guava, lemon, vanilla syrup and a foamer

Allergen information available on request. All prices inclusive of VAT.
A discretionary 12.5% service charge will be added to your bill

SPIRITS

VODKA	50ML
GREY GOOSE	£13
BELVEDERE	£13.5
CIROC	£14

RUM	50ML
KRAKEN	£12.5
WRAY & NEPHEW	£12.5
BRUGAL	£9.5

TEQUILA	50ML
PATRON ANEJO	£10
DON JULIO ANEJO	£18

COGNAC	50ML
REMY MARTIN VSOP	£12
JANNEAU VSOP	£12

GIN	50ML
GIN MARE	£13
MONEKY 47	£13.5
TANQUERAY NO.10	£12.5
BLOOM GIN	£11
HENDRICKS	£12

WHISKY/WHISKEYS	50ML
JAMESON	£11
BULLIET BOURBON	£12
WOODFORD RESERVE	£12
CHIVAS REGAL 12YO	£13
MONKEY SHOULDER	£12.5
TALISKER 10YO	£14
CRAGGANMORE 12YO	£12.5
OBAN 14YO	£15
DALWHINNIE 15YO	£14
LAGAVULIN 16YO	£18
NIKKA	£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

All prices inclusive of VAT.
A discretionary 12.5% service charge will be added to your bill

DESSERTS

BASQUE-STYLE MATCHA CHEESECAKE £10

Pistachio cream

QUINOA CRÈME BRÛLÉE £10

Almond & pistachio biscuit and tuile

APPLE TARTE TARTIN £10

With vanilla ice cream

DARK CHOCOLATE TART £10

Layers of caramel, dark chocolate and cardamom cream

TIRAMISÙ £10

Homemade with fresh mascarpone cream,

savoardi biscuits, Italian coffee, cocoa

CHURROS £9

Served with hazelnut chocolate sauce & orange zest

SELECTION OF MOCHI, ICE CREAM OR SORBETS £7

Please ask your waiter for today's selection

SELECTION OF CHEESES £15

Please ask your waiter for today's selection

C ESPRESSO £2/£3

O MACCHIATO £2/£3

F AMERICANO £3

F FLAT WHITE £3

F CAPPUCCINO £3.5

E LATTE £3.5

E MOCHA £3.5

E HOT CHOCOLATE £3.5

T ENGLISH BREAKFAST

E EARL GREY

GREEN

A CHAMOMILE

FRESH MINT

£2.5 LEMON AND GINGER

DIGESTIFS

ESPRESSO MARTINI £11

IRISH COFFEE £10

LIMONCELLO £5/£8

BAILEYS £5/£9

SAMBUCA £5/£8

GRAND MARNIER £5/£8

DRAMBUIE £5/£8

AMARETTO £5/£8

JAGERMEISTER £5/£8

ABSINTH £5/£8

BAILEYS COFFEE £10

MANHATTAN £10

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