

SPRING MENU

PLATES TO SHARE

Aji de gallina croquetas 8

Fresh croquetas with roast chicken, botija olive cream & parmesan cheese

Casava root 8

Mashed yucca shallow fried with cheese & sweet corn inside (GF) (V)

Pumpkin empanada 8

Freshly baked homemade empanadas with feta cheese & Andean mint sauce (V)

Beef anticucho skewers 10

Traditional marinated beef served with potato, corn & Andean chillies (GF)

Crispy calamari 12

Served with Peruvian chilli & home made mayonnaise,

Ceviche (catch of the day) 14

Fresh fish marinated in a traditional tigers milk, corn, sweet potato (GF)

Mushroom Ceviche 12

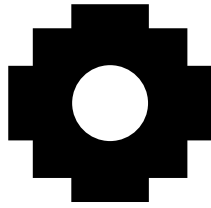
Seasonal British mushrooms, tigers milk, fresh coriander, canchita corn (GF) (V)

Crab Causa 14

Yellow potato puree base topped with white crab meat, rocoto pepper, avocado (GF)

Artichoke Causa 12

Yellow potato puree base, home made dressing, fresh tomatoes (GF) (V)



MAINS

Scallop gratinated 20

Queen scallops served in a shell with potato puree, yuzu, parmesan, sea asparagus (GF)

Hot Ceviche 20

Prawns, scallops, fish, Cuzco corn, tigers milk, baked sweet potato (GF)

Lomo saltado (traditional Peruvian stir fry) 24

Beef strips, tomato, onion, served with steamed rice & chips (GF)

Oven baked chicken 22

Traditionally marinated roast chicken, Andean potatoes, seasonal veg, cucumber sauce (GF)

Lamb Stew 20

Slow cooked lamb, coriander, sarza criolla, green rice (GF)

Pumpkin Locro squash 18

huacatay, fresh cheese (GF) (V)

Oven baked cauliflower 18

With a creamy cheese sauce (GF) (V)

Andean Potato Stew 18

Selection of Peruvian potatoes, Amazonian cashew nuts, braised pakchoi (GF) (V)

MANY OF THE ITEMS MARKED (V) CAN ALSO BE MADE VEGAN

Please let us know of any allergies or intolerances you may have we CAN accommodate the vast majority of dietary requirements