



▷▷ **SET MENU** ◁◁

**£35 PP (MIN. 8 PEOPLE)**



**TOASTED CORN NUTS (vg)**

Crunchy, salted and home made.

**CRISPY SQUID JALEA (gf)**

Spicy crispy squid, lime and amarillo chilli mayonnaise.

**PERUVIAN CEVICHE (gf)**

Seabass, classic tiger's milk, sweet potato, red onion, Andean corn, cancha corn nuts.

**BEETROOT & ARTICHOKE CAUSA (vg, gf, n)**

Cool potato and seaweed cake, beetroot tartare, Jerusalem artichoke, avocado & beetroot romesco.

**CORN CAKE (v, gf)**

Savoury corn & feta cake, avocado, salsa criolla, Huancaína sauce.

**PAN ROASTED SEA BREAM (gf)**

Squash, amarillo miso purée, seaweed, amarillo & green tomato vinaigrette.

**CHICKEN PACHAMANCA (gf)**

Chicken breast, roasted sweet potato, uchucuta cream, crunchy cancha.

**STICKY TOFFEE PUDDING (vg, gf)**

Toffee sauce, vegan vanilla ice cream.



▷▷ **SET MENU** ◁◁

£42.50 PP (MIN. 8 PEOPLE)



**TOASTED CORN NUTS (vg)**

Crunchy, salted and home made.

**STICKY WINGS (gf)**

With smoked panca chilli glaze.

**ARTICHOKE & KALE FRITTERS (vg, gf)**

With rocoto vegan mayonnaise.

**CEVICHE ANDINA (gf)**

Seabass, avocado cream, physalis, amarillo tiger's milk, sweet potato, red onions.

**YANA TUNA CEVICHE (gf)**

With rocoto chilli tiger's milk, pickled pineapple, samphire, radish, pickled onion.

**GRILLED OCTOPUS (gf)**

With uchucuta purée, Andean potatoes, chimichurri.

**FILLET ESCABECHADO (gf)**

Beef fillet, corn purée, escabeche.

**AUBERGINE TACU TACU (vg, gf)**

Braised aubergines, panca sauce, vegan feta, coriander.

**TRADITIONAL DOUGHNUTS (v)**

Pumpkin doughnuts, cloves, orange and pineapple sugarcane syrup, cinnamon ice cream.