



▷▷ **SET MENU** ◁◁

£35 PP



**TOASTED CORN NUTS (vg)**

Crunchy, salted and home made.

**CRISPY SQUID JALEA**

Spicy crispy squid, lime and amarillo chilli mayonnaise.

**PERUVIAN CEVICHE**

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

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

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

**CORN CAKE (v)**

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

**PAN ROASTED SEA BREAM**

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

**CHICKEN PACHAMANCA**

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

**STICKY TOFFEE PUDDING (vg)**

Toffee sauce, vegan avocado ice cream,  
cocoas & maca powder



▷▷ **SET MENU** ◁◁

**£45 PP**



**TOASTED CORN NUTS (vg)**

Crunchy, salted and home made

**STICKY WINGS**

With smoked panca chilli glaze

**ARTICHOKE & KALE FRITTERS (vg)**

With rocoto vegan mayonnaise

**CEVICHE ANDINA**

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

**YANA TUNA CEVICHE**

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

**GRILLED OCTOPUS**

With uchucuta purée, Andean potatoes, chimichurri

**FILLET ESCABECHADO**

Beef fillet, corn purée, escabeche

**AUBERGINE TACU TACU (vg)**

Braised aubergines, panca sauce, vegan feta, coriander

**LUCUMA MOUSSE (v)**

With black quinoa crumble, winter berries coulis