



TWO COURSES FOR £20
THREE COURSES FOR £23

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FIRST COURSE

CEVICHE PRIMAVERA (GF) yellow tiger's milk, seabass, pomegranade and avocado

PAPITAS RELLENAS (GF) yellow potato, chicken in aji sauce

ENSALADA DE VERANO (VGF) heritage tomatoes, cucumber, edamame, asparagus dressing

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SECOND COURSE

RISOTTO A LA HUANCAHINA (GF) risotto in yellow aji sauce, flame sautéed beef

CHICHARRON CON PLATANO (GF) mash green plantain, crispy pork, criolla sauce

TORTILLA DE QUINOA (GF) quinoa, egg white and asparagus

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DESSERT

GUANAVANA MOUSSE (GF) Amazonian fruit, pitahaya sauce

EMOLLIENT JELLY (GF) revitalizing elixir from Andean and Amazonian herbs.

PERUVIAN KAISEKI BENTO BOX salmon tiradito, lomo saltado, guinoa salad, corncake £15

Organic Peruvian Coffee and Andean and Amazonian Teas, ask your server