

Starters

SCALLOP TIRADITO 14

Hand dived scallops. Rocoto ají pepper. Chia seed

TUNA CAUSA 10

Yellow fin tuna. Blue potato. Ghoea cress. Ginger confit

SEA BREAM CEVICHE 10

Tiger's milk. Ají limo pepper. Red onion. Cancha corn

DUCK CRUDO 12

Magret. Algarrobo tree syrup. Aji panca. Queso fresco

OCTOPUS OLIVO 12

Braised octopus. Organic white quinoa. Botija olive. Red shiso

ARTICHOKE AMAZONIA 9

Artichokes. Fava beans. White onion. Tree tomato. Molle pink pepper

ASPARAGUS PERU 9

Blue potato. Sacha Inchi oil. Heritage tomatoes. Ginger

ORGANIC SALMON TIRADITO 9

Yellow ají pepper. Lime. Samphire. Red amaranth

TWO QUINOAS CEVICHE 9

Wild black quinoa. White quinoa. Tiger's milk. Avocado

LOMO STEAK HUANCAINA 12

Beef loin. White corn. Yellow ají sauce.

Mains

Mar

SALMON "hot ceviche" 19

Plantain majado. Ají limo pepper. Ginger

HAKE "plancha" 20

Corn and Rocoto pepper. Queso fresco. Amazonian cashew

AMAZON FISH "paiche" 22

Seaweed butter. Annato. Cacao Porcelana. White kiwicha

HALIBUT "chalaca" 20

Andean giant corn. Yellow ají pepper. Avocado oil. Muña mint

Tierra

LAMB SHOULDER "seco" 24

Eco dried potato. Pisco mosto verde. Crazy pea

BEEF "pachamanca" 29

Wild black quinoa. Huacatay herb. Cow's milk. Aji panca

SUCKLING PIG "andes" 22

Giant corn. Ghoea cress. Piquillo pepper. Green rocoto

OLLUCO TUBER "4000 metros" 16

Queso fresco. Red quinoa. Asparagus Peru. Yellow ají pepper

Desserts

Chanchamayo organic coffee ice cream • Amazonian herbs • coconut powder	6.50
Cacao porcelana Peru cacao 75% • Cinnamon cream • Blue potato crystal	8.50
Dulce de leche ice cream • Beetroot emulsion • Andean maca root crust	6.50
Organic piura criollo cacao • Andean kiwicha • Sheep's milk • Arbequina extra virgin olive oil	7.50
Lucuma fruit ice cream • Chocolate powder • Annatto • Chancaca cream	8.50
Quinoa Andes • Quinoa milk • Purple corn • Rocoto crisp	8.00

Dessert Wines (50ml)

Pacherenc Moelleux, Chateau d'Aydie, France, 2010	4.50
Pedro Ximenez Solera 1927, Alvear, Montilla-Moriles, Spain	5.00
Coteaux du Layon St Aubin, Philippe Delesvaux, Loire, 2009	5.50
Vinedo de los Vientos, Alcyone Tannat, Uruguay	6.50

Peruvian Coffee 100% Arabica

Espresso	3.00
Double espresso	3.50
Americano	3.50

Specialty Coffee

Cafe Peruano	
Vanilla infused Pisco • Hot espresso • Sugar • Cream	9.00

Tea & Herbal Infusions

Fresh mint tea	3.50
Lemon verbena – Provence, France	3.50
Jasmine silver tip – Fuding, China	3.50
Oolong – Fuding, China	3.50

Digestifs (35ml)

1615 Mosto verde Quebranta	6.00
Payet Torontel	6.75
Payet Acholado	7.00
Qollqe Italia 2006	8.50

*Discretionary service charge of 12.5%
Please let us know if you have any allergies or dietary requirements*

