

THE CEVICHE BAR

Ceviches, Tiraditos and Causas are made to order at our restaurant with our tasty varieties of “Tiger’s Milk”, a citrus based marinate with Peruvian Chillies and a lot of “Love”

CEVICHES

★ **Ceviche Clásico (GF)** \$32
“The Traditional Recipe” Market Fish, White Tiger’s Milk, Red Onions, Sweet Potato, Canchita Corn

Ceviche Mixto (DF) \$32
Marinated Fish, Crab Meat, Prawn, Peruvian Yellow Chilli Tiger’s Milk, Crispy Calamari

Ceviche Loco Loco (GF, DF) · \$32
Market Fish, Octopus, Chimichurri & Mediterranean Dressing, Avocado, Smoky Oil, Fresh Corn, Corn Tortilla Chips

TIRADITOS

★ **Nikkei Tuna (DF)** \$32
Sliced Yellow Fin Tuna, Nikkei Sauce Dressing, Watermelon Radish, Garlic Chips, Wasabi Mayo

Prawn Verde (GF, DF) ·· \$32
Marinated Argentinian Sea Prawns, Cucumber & Lime Tiger’s Milk, Habanero Chilli, Crunchy Corn Tortillas

Tropical(GF,DF) \$36
Marinated Hokkaido Scallops, Tropical Tiger’s Milk, Pineapple and Mango Salsa

BITES

★ **Patacones (V, GF)** \$20
Green Plantain Crackers with Guacamole

Camotitos (V, N) \$16
Sweet Potato Fries, Huancaína Sauce, Parmesan Cheese, Coriander

Yukas & Salsa Macha(V, N) ··· \$16
Fried Tapioca, Halloumi Cheese, Macha Sauce & Avocado Purée

VEGETABLES

★ **Esparragos (V, N)** \$28
Peruvian White & Green Asparagus, Tomatoes, Pumpkin Cheese “Locro”, Toasted Almonds, Parmesan Cheese

Verduras A La Brasa (VV,N,GF,DF) \$28
Grilled Artichokes, Eggplants, Broccolini, Amazon Chestnuts, Algarrobina Sauce

Solterito Salad (V, GF) \$16
Fava Beans, Tomatoes, Fresh Cheese & Black Olive Salad, Avocado Purée, Quinoa

New Papitas Huancaínas (V, N) ··· \$16
Roasted Potatoes, Aji Amarillo Sauce, Fresh Cheese, Black Olives, Toasted Almonds

PIQUEOS

★ **Anticuchos (GF, N)**
Peruvian Skewers, Adobo Sauce, Almonds (3 Sticks)
Chicken \$26
Westholme Beef \$30

Crab Reventado \$32
Crunchy Soft Shell Crabs, Northern Peruvian Sauce, Aji Amarillo, Spring Onions, Tapioca Chips

Tuna Tostadas (GF) \$28
Crispy Corn Tortillas, Yellow Fin Tuna, Smoky Mayo, Lima Beans, Bonito Flakes, Avocado Purée (2 pcs)

★ **Octopus A La Brasa (DF)** \$38
Grilled Octopus, Lima Beans, Avocado, “Parrillera” Sauce, Parsley Mayo

CANCHITA TACOS

Soft Corn Tortillas, Lima Bean Puree, Smoked Chilli Mayo, Onions, Coriander, Chilli Sauce
(2 PCS) (GF,DF)

Chicken \$20

Pork \$22

Westholme Beef \$28

★ **Fish** \$28
(Contains Gluten)

CAUSAS

★ **Causa Crab (GF, DF)** \$30
Potato & Peruvian Yellow Chili Salad, Crispy Soft Shell Crab, Tartar Mayo, Avocado Purée, Salmon Caviar

Causa Lima (GF, DF) \$28
Potato & Peruvian Yellow Chilli Salad, Marinated Chicken in Lemon Mayo, Avocado Purée, Hard Boiled Eggs

PERUVIAN RICES

Seafood Rice (GF) \$38
Scallop in Shell, Prawns, Calamari & Fish Rice, Peruvian Panca Chilli, Tomatoes, White Wine, Parmesan Cheese

★ **Arroz Con Pato** \$40
Coriander & Dark Beer Rice, Pumpkin, Homemade Duck Confit, Canchita Corn, Onion Criolla Salad

Arroz Chaufa (N) \$38
Peruvian Fried Rice, Pork Belly, Green Asparagus, Smoked Chilli Mayo, Toasted Almonds & Crispy Quinoa

MAIN COURSES

FISH & SEAFOOD

★ **Mariscada (N)** \$46
Calamari, Fish, Octopus & Argentinian Prawns “A La Plancha”, Grilled Gem Lettuce & Aji Amarillo Sauce, Aceite De Gamba y Aji, Almonds

Sudado De Pescado \$38
Peruvian Seafood Soup, Chicha De Jora, Cherry Tomatoes, Aji Panca, Crab Claw, Potatoes, Clams, Fish, Prawns

Pasta Negra \$42
Squid Ink Spaghetti, Baby Scallops, Crunchy Calamari, Piquillo Pepper Mayo, Fava Beans, Grilled Cherry Tomatoes

Pescado A La Chorillana \$38
Market Fish, “Peruvian Fishermen Style”, Light Aji Amarillo Sauce, Tomatoes, White Wine, Chicha De Jora & Garlic Rice

MEATS

Pollo A La Brasa (HALF) \$38
Peruvian Style Roasted Chicken, Green Salad, Potato Fries, Huacatay Sauce (35 mins) (WHOLE) \$50

★ **Lomo Saltado** \$48
Peruvian Stir Fried Wagyu Beef Tenderloin, Tomatoes, Onions, Green Peas & Potato Fries

Pork Ribs (DF) \$42
Roasted Pork Ribs, Adobo Sauce, Homemade BBQ Dressing- Sweet Plantain Puree, Green Salad (4 pcs)

★ **Chanchito & Yuca (GF)** \$42
Grilled Iberico Pork, Mashed Tapioca, Peruvian Rocoto Chilli Cream, Criolla Salad, Canchita Corn

V=Vegetarian GF= Gluten Free

All prices are subject to Service Charge and prevailing GST

DF= Dairy Free N= Contain Nuts