

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 marinade with Peruvian Chillies and a lot of "Love"

CEVICHE

★ **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

PIQUEOS

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

★ **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

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

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

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)

PERUVIAN RICES

Black Rice \$38

Squid Ink Rice, Grilled Baby Scallops, Crispy Calamari, Piquillo Pepper Mayo, Fava Beans

★ **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 A la Huancaína (N) \$42

Seafood Pasta, Peruvian Yellow Chilli Sauce, Scallops in the Shell, Prawns, Parmesan Cheese, Habanero Oil

★ **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