

The Discovery Menu

£23 pp (min. 2 people)

TOASTED CORN NUTS (vg)

Cancha. Crunchy, salted and home made.

CRISPY PORK ROLLS

Tequeños del Chifa. With sweet rocoto red pepper dip.

DON CEVICHE (gf)

Ceviche de Lubina. Our famous seabass ceviche recipe with avocado, amarillo chilli tiger's milk, limo chilli, sweet potato, red onion.

PALM HEART CAUSA (vg, gf)

Causa de Palmitos. Sustainable palm hearts and passion fruit tartare, avocado, pea shoots, smooth cool potato cake.

CHICKEN PACHAMANCA (gf)

Pachamanca de Pollo. Chicken breast, smoked panca and Andean huacatay herb sauce, sweet potato.

MUSHROOM STEW (vg, gf)

Seco de Hongos. Mushrooms, cream choclo corn purée, mushroom jus.

GREEN BEANS, HUANCAINA SAUCE (v/vg, gf)

TRADITIONAL DOUGHNUTS (v)

Picarones. Two pumpkin doughnuts, cinnamon ice cream.

The Discovery Menu

Vegetarian

£21 pp (min. 2 people)

TOASTED CORN NUTS (vg)

Cancha. Crunchy, salted and home made.

CORN FRITTERS (v, gf)

Torreas de Maiz. With amarillo mayo and corn nuts pesto.

AVOCADO & BEETROOT (vg, gf)

Poncho de Palta. Hass avocado, beetroot kiwicha, asparagus shaves, sweet potato crisps, amarillo tiger's milk.

PALM HEART CAUSA (vg, gf)

Causa de Palmitos. Sustainable palm hearts and passion fruit tartare, avocado, pea shoots, smooth cool potato cake.

BRAISED AUBERGINE (v/vg, gf)

Adobo. With a smoked panca chilli and rocoto red pepper curry, feta, butter beans.

MUSHROOM STEW (vg, gf)

Seco de Hongos. Mushrooms, cream choclo corn purée, mushroom jus.

GREEN BEANS, HUANCAINA SAUCE (v/vg, gf)

TRADITIONAL DOUGHNUTS (v)

Picarones. Two pumpkin doughnuts, cinnamon ice cream.