

# **CHRISTMAS MENU £50**

We are a café-restaurant serving authentic Peruvian recipes and those with a modern twist. Our dishes are packed with many different flavours because alongside our traditions our food has touches of Japanese, Chinese, Spanish and Italian food. We follow the ethos of 'Aquí Se Cocina Con Cariño'; 'Here We Cook With Love'. This was my granny Mamita Natty's saying and we've adopted it as it refers to the way we care for our customers, team, growers and environment.

Martin, chef and founder

# TOASTED CORN NUTS (VG)

CANCHA. Crunchy, salted and home made.

#### **CRISPY PORK ROLLS**

TEQUEÑOS DEL CHIFA. With sweet rocoto red pepper dip.

# **CORN FRITTERS** (V, GF)

TORREJAS DE MAIZ. With herb and avocado dip.

## STICKY WINGS (GF)

With a chifa-style sweet and savoury smoked panca chilli glaze.

# **DON CEVICHE (GF)**

CEVICHE DE LUBINA. Our famous seabass ceviche recipe with avocado, amarillo chilli tiger's milk, limo chilli, sweet potato, red onion.

# PASSIONATE SALMON (GF)

TIRADITO. With passion fruit tiger's milk, mixed quinoa, salsa criolla, watercress.

# PALM HEART CAUSA (VG/GF)

CAUSA DE PALMITOS. With rocoto chilli, cold potato mash, avocado and pickled carrots.

# PRAWN & AVOCADO (GF)

CAMARÓN Y PALTA. Prawn tartare, sweet potato crisp and beetroot tiger's milk.

#### **GRILLED OCTOPUS (GF)**

PULPO A LA PARRILLA. With a sweet chancaca glaze, anda butterbean and lúcuma purée.

#### FILLET RIO NEGRO (GF)

Marinated beef fillet, plantain and amarillo chilli mayo, tamarillo fruit vinaigrette.

# WILD MUSHROOM SECO (VG/GF)

SECO. Braised wild mushrooms with creamy choclo puree.

# SAUTEED BRUSSEL SPROUTS WITH HUANCAINA SAUCE (V/GF) GLAZED PARSNIPS WITH CHANCACA HONEY (VG/GF)

# **CHOCO BANANA** (V/GF)

MOUSSE DE CHOCOLATE. Chocolate mousse, salted banana ganache, dulce de leche ice cream.

## LUCUMA MOUSSE (V)

MOUSSE DE LUCUMA. With cinnamon biscuit, morelo and pisco cherry.

