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## THE DISCOVERY MENU

£24.50 PP (MIN. 2 PEOPLE)

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### TOASTED CORN NUTS (vg)

*Cancha.* Crunchy, salted and home made.

### CRISPY PORK ROLLS

*Tequeños del Chifa.* Pulled pork wonton spring roll with a rocoto chilli jam.

### DON CEVICHE (gf)

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

### PALM HEART CAUSA (gf)

*Causa de Palmito.* Sustainable palm heart tartare, shallot, spring onion, aji limo, coriander and vegan mayo, passion fruit tiger's milk.

### CHICKEN PACHAMANCA (gf)

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

### MUSHROOM STEW (vg, gf)

*Seco de Hongos.* Panca chilli mixed mushrooms, amarillo chilli corn mash.

### TRADITIONAL DOUGHNUTS (v)

*Picarones.* Two pumpkin doughnuts, cloves, orange and pineapple infused sugar-cane syrup, cinnamon ice cream.



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## THE DISCOVERY MENU VEGETARIAN

£23 PP (MIN. 2 PEOPLE)

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### TOASTED CORN NUTS (vg)

*Cancha*. Crunchy, salted and home made.

### CASSAVA FRIES (v/vg, gf)

*Yucas & Huancaína*. With our famous amarillo chilli & feta dip.

### QUINOA SALAD (vg, gf)

*Ensalada de Quinoa*. Quinoa, butter beans, broad beans, avocado purée, salsa criolla, physalis syrup and lime olive oil vinaigrette.

### PALM HEART CAUSA (gf)

*Causa de Palmito*. Sustainable palm heart tartare, shallot, spring onion, aji limo, coriander and vegan mayo, passion fruit tiger's milk.

### BRAISED AUBERGINE (v/vg, gf)

*Adobo*. With a smoked panca chilli and rocoto red pepper sauce, butter bean tacu-tacu, topped with crumbled feta.

### MUSHROOM STEW (vg, gf)

*Seco de Hongos*. Panca chilli mixed mushrooms, amarillo chilli corn mash.

### TRADITIONAL DOUGHNUTS (v)

*Picarones*. Two pumpkin doughnuts, cloves, orange and pineapple infused sugar-cane syrup, cinnamon ice cream.