



THE DISCOVERY MENU

£24.50 PP (MIN. 2 PEOPLE)

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.

TOMATO CAUSA (vg, gf)

Causa de Tomates. Heritage tomatoes, passion fruit tiger's milk, smooth cool potato cake, avocado purée, shallots.

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.



THE DISCOVERY MENU VEGETARIAN

£23 PP (MIN. 2 PEOPLE)

TOASTED CORN NUTS (vg)

Cancha. Crunchy, salted and home made.

CASSAVA FRIES (v/vg, gf)

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

AVOCADO & BEETROOT CEVICHE (vg, gf)

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

TOMATO CAUSA (vg, gf)

Causa de Tomates. Heritage tomatoes, passion fruit tiger's milk, smooth cool potato cake, avocado purée, shallots.

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.