

MUCHO HAPPY HOUR

(Available at the bar only)

Sun - Fri | 5pm - 7pm

2 COCKTAILS £10

Pisco Sour - Quebranta grape Pisco, Chunchu Bitters, lime, sugar syrup, egg white

Miraflores Negroni - La Diablada acholado Pisco, rhubarb gin, rose vermouth, contratto bitter

Lima Martini - Ginger infused pisco, passion fruit puree, apricot liquor, pineapple, honey, egg white

Barranco to Soho - Limo chilli-infused pisco, elderflower liqueur, cucumber, lime, egg white and cracked black pepper

Cuzco Collins - Barsol Torontel pisco, dry gin, elderflower liqueur, cucumber-thyme juice, elderflower tonic

Flight of the Condors - Lychee pisco, dry gin, ginger and lemongrass cordial, guanábana, blueberry liqueur

Andes Margarita - Hibiscus infused pisco, mezcal, blood orange liqueur, lime, agave, hibiscus salt

Toro Mata Espresso Martini - Coffee-infused pisco, quinoa vodka, espresso coffee

2 BEERS £5

Cusqueña - Lager, 5%, 33cl, Premium Peruvian beer

Hammerton N1 - Pale Ale, 4.1%, 33cl

Sassy Rosé Cider - 3%, 33cl

Lucky Saint - Low alcohol lager, 0.5%, 33cl

GLASS OF WHITE WINE £3

Mancura Etnia, Sauvignon Blanc 2018, Chile. Light, citrus and tropical

Rubicone, Trebbiano 2017, Italy. Crisp, dry and refreshing

GLASS OF RED WINE £3

Prunus Dão Tinto, Touriga blend 2015, Portugal. Blackberry and anise

Ramón Bilbao, Rioja Crianza 2015, Spain. Medium with fresh dark fruit

+ **CRUNCHY CORN NUTS (ON US!)**

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Check out our drinks selection at the back of this menu

Feeling a bit hungry?

BITES

TOASTED CORN NUTS (VG) 2.5
CANCHA

Crunchy, salted and home made

CHICHARRÓN PORK BITES (GF) 4.5
Sweet rocoto chilli sauce

SMALL DISHES

CORN FRITTERS (V / GF) 5
With avocado, green chilli & fresh herbs dip

CHICKEN WINGS (GF) 5

ANDEAN HUMMUS raw baby root crudités,
mixed nuts (VG / GF) 5

TAMAL (V / GF) 7
Corn succotash, herbs Uchucuta

A la carte menu also available. Please ask a member of our staff.