

MUCHO HAPPY HOUR

(Available at the bar only)

Mon - Fri | 5pm - 7pm

2 COCKTAILS £10

Pisco Sour - Quebranta grape Pisco, Chuncho 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

Passion Fruit Pisco Sour - Aji limo chilli infused pisco, cucumber elderflower liqueur, lime, egg white

Strawberry Pisco Sour - Quebranta grape Pisco, Creole Bitters, strawberries, lime, sugar syrup, egg white

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

2 BEERS £5

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

Hammerton N1 - Pale Ale, 4.1%, 33cl

Sassy Rosé Cider - 3%, 33cl

Lucky Saint - Unfiltered 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 *2016, Portugal. Blackberry and anise*

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

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