

MUCHO HAPPY HOUR

Sun - Fri | 5pm - 7pm

2 COCKTAILS £10

Pisco Sour - Sol de Plata quebranta pisco, lime juice, sugar syrup, egg white, Peruvian Chuncho bitters

Hibiscus-Mezcal Margarita - Hibiscus infused pisco, mezcal, Blood Orange Liqueur, lime, agave, hibiscus salt

Yellow Sea Days - Lemon infused pisco, Southern Comfort Black, mirabelle plum puree, sage Fever Tree Elderflower Tonic

Pistacho Whiskey Sour - Milk washed pistachio infused pisco, Buffalo Trace bourbon, chesnut liqueur, lime, eggwhite

White Peruvian - Coffee infused pisco, coffee rum, white coffee liqueur, cream

Quince Negroni - Physalis infused pisco, quince gin, Luxardo Bitter, vermouth

Walnut-Rum Old Fashioned - Walnut infused pisco, dominican rum, banana liqueur, salted caramel syrup, Peruvian Chuncho bitters

Pisco Beats - Pineapple infused pisco, cognac, beetroot, pumpkin syrup, chocolate bitters, lime

Colca - Sol de Plata quebranta pisco, coconut liqueur, guanabana juice, lime, egg white

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*

Elki Pedro Ximenez *2017, Chile. Balance of peach with crispness*

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?

NIBBLES

Corn fritters, herb, avocado dip (V) (GF) 4

Chicharrón pork bites 4.5

Andean hummus and British crudités (VG) (GF) 5

SMALL PLATES

Chicken wings (GF) 5

Artichoke ceviche (VG) (GF) 6.5

Corn tamal, succotash sauce (V) 7

Seabass ceviche (GF) 9

Yellowfin tuna ceviche 11

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