

Starters

Cebiches

Cebiche Clásico

Catch of the day (white fish), onions, chilli, sweet potatoes, choclo, cilantro, and cancha in traditional leche de tigre (GF)

£16.50

Cebiche Picante

Catch of the day (white fish), octopus, shrimp, calamari, onions, chilli, sweet potatoes, choclo, cilantro, and cancha in spicy leche de tigre (GF)

£16.50

Cebiche Vegan

Artichokes, purple carrots, fennel, tomatoes, avocado, radish in ají amarillo, leche de tigre (VG, GF)

£16.50

Tiraditos

Sea Trout & Scallops Tiradito

In guajillo, cucumber and coriander sauce, pickled chilli, sea trout eggs, and crispy purple potatoes (GF)

£21.50

Tuna Tiradito

Black garlic sauce, crispy sweet potatoes, pickles, and pachikay (GF)

£21.50

Yakicuchos

Chicken Yakicuchos

Grilled chicken thigh skewers, glazed with ají panca teriyaki, ají amarillo sauce, crispy skin and chalaca (GF)

£14.50

Prawn Yakicuchos

Sweet chilli and lime king prawn skewers, served with butternut squash and toasted pumpkin seeds (GF)

£14.50

Beef Yakicuchos

Skewers of marinated beef, grilled over open flame, glazed with anticuchera sauce, served with potatoes, choclo, huacatay and chalaca (GF)

£15.50

Empanadas

Carne Picante

Beef, onion, peppers, spring onions, olives, eggs, cumin, chilli

Portion of Two

£10

Pollo

Chicken, onion, peppers, tomatoes

£10

Choclo

Corn, onion, and cheese (V)

£10

Pastéis de Camarão

Shrimps, onion, cream

£10

Taquitos

The Good Shepherd

Braised St. Louis pork ribs al pastor, beans, pineapple gel, pickled red onions, and cilantro (GF)

£15.50

Courgette Flower Tacos

With flowers, kabocha squash, ricotta in tempura, roasted peppers, beans refritos, tomato chilli jam, sour cream (V)

£14.50

Tacos Baja

Catch of the day tempura, avocado, jalapeño purée, chipotle cream, pico de gallo

£14.50

Mains

From the Farm

All steaks are served with Andina potatoes, mixed leaves salad and chimichurri sauce or peppercorn sauce (GF)

Rump medallions £30

Grilled Ribeye £41

Fillet steak £43

Grilled Pork Chop £29

With crunchy crackling, roasted sweet potatoes, cashew nuts sambal and herb gremolata (GF)

Arroz con Pollo £27

½ free-range chicken on norteña-style rice, onions, peppers, ají amarillo and cilantro (GF)

From the Sea

Jalea Real £21

Fried catch of the day, calamari, prawns, yucca, plantain chips, chalaca, choclo, lime, salsa criolla and ají amarillo tartare sauce

Grilled Octopus £27

Confit potatoes, roasted peppers coulis and kalamata olives aioli (GF)

Grilled Stone Bass £30

Seasonal green vegetables, and chupín sauce (GF)

From the Field

Quinoa & Rice Chaufa £14

With broccoli, peppers, mushrooms, topped with daikon, carrots, and cucumber pickles (VG, GF)

Roasted Cauliflower in white mole £21

Roasted cauliflower until golden and smoky, drizzled with spiced oil and finished with pickled red cabbage and quiquirimichi (VG, GF)

Aubergines & Roasted Peppers £17.50

Criolla-style, serrano pepper, lime bean hummus, fresh herbs salad (V)

Sides

Yucca Fries £6.50

Ají amarillo sauce (VG, GF)

Chipa Guazu £6.50

Creamy sweet corn and Kabocha squash cheesecake, spicy tomato sauce and kabocha squash chips (V, GF)

Tenderstem Broccoli £6.50

Cauliflower cream and crispy shallots (V, GF)

Milho na Praia £6.50

Charred sweet corn on the cob, brushed with red miso butter, sprinkled with salt, and finished with a squeeze of lime (V)

Tomato salad with Roasted peppers £6.50

Medley of ripe, seasonal tomatoes tossed with extra virgin olive oil, charred peppers, fresh basil, and a hint of sea salt (VG)