

# Ceviche Tuesday

**Ceviche Tradicional (GF)** ..... \$21

— Sustainable local white fish,  
Leche de tigre, chulpi, sweet potato, seagrape

**Ceviche Amazonico (GF)** ..... \$21

— Gold Band Snapper,  
Cucumber, pineapple, sweet + sour leche de tigre, cassava chips

**Ceviche Chifa** ..... \$22

— Sustainable Yellowfin Tuna  
Oriental Leche de tigre- soy, sesame oil, oyster sauce.  
Crispy wonton skins, spring onions

**Ceviche Nikkei (GF)** ..... \$22

— Atlantic Salmon,  
Trout roe, avocado, radish, cassava crisp

**Ceviche Caribbean (GF)** ..... \$22

— Gold Band Snapper,  
Coconut milk, tomato, cucumber + red onion salsa

**Ceviche de Atún Mexicano (GF)** ..... \$26

— Sustainable Yellowfin Tuna,  
Leche de tigre.  
Tomato, chilli, coriander + red onion salsa.  
Tortilla chips

— Ceviche Vegano (GF, Vegan) available on request

**A flight of 3 tasters for \$35**