
CEVICHE

- Ceviche Tradicional (GF)** 23
– Sustainable local white fish
Leche de tigre, cancha,
Candied sweet potato, seagrape
- Ceviche Amazonico (GF)** 24
– Gold Band Snapper
Tropical leche de tigre, cucumber, pineapple
- Ceviche Nikkei (GF)** 24
– Atlantic Salmon,
Nikkei leche de tigre, trout roe, avocado,
Radish, cassava crisp
- Ceviche Caribbean (GF)** 24
– Gold Band Snapper
Coconut leche de tigre,
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

ALGO PA'COMPARTIR

- Empanada** 10
– Peruvian slow cooked beef, egg + olive.
Crema de rocoto
- Arepa (GF, V)** 11
– Baked corn bread, mozzarella, tartara
- Conchita (GF)** 12
– Pan seared scallop,
Saltado sauce, coriander mayonnaise,
Aji amarillo crisp (2x per serve)
- Adobo de Res (GF)** 16
– Southern slow braised beef, chicha de jora,
Candied sweet potato puree (2x per serve)
- Taco de Lomo (GF)** 18
– Traditional lomo saltado, papas, huancaína,
Soft tortillas (2x per serve)
- Causa de Cangrejo (GF)** 20
– Poached crab, mashed potato terrine,
Avocado, lime, rocoto crema
*Vegan option available
- Tartar de Atún (GF)** 20
– Yellowfin tuna tartare,
Panca, sesame, soy, avocado.
Crispy sesame crackers

ANTICUCHOS (SKEWERS)

- Tofu, Zucchini + Baby Corn (GF, VEGAN)** 12
– Achiote marinade, chimichurri (2x per serve)
- Corazon- Beef Heart (GF)** 13
– Achiote marinade, crema de rocoto
- Pollo - Chicken (GF)** 13
– Panca marinade, kapallaq sauce

CLASICOS HARLEY HOUSE

- Tacu Tacu de Pallares (GF, VEGAN)** 26
– Refried pallares bean + arroz tortilla
Stir fried vegetables
+ Wagyu Porterhouse Beef add \$10
+ Mixed Seafood add \$10
- Lomo Saltado (GF)** 28
– Stir fried beef strips, tomato, onion, coriander
Steamed rice + fries
- Arroz con Mariscos (GF)** 36
– Scallop, prawn, calamari
Aji panca + amarillo rice. Criolla
- Pollo ala Brasa** 34
– Marinated + charred chicken,
Panca, oregano
Papas fritas + house salad
- Pescado a lo Macho (GF)** 45
– Pan seared snapper fillet,
Panca + seafood reduction
Yuca fritas + rice

ACOMPAÑAMIENTOS

- Locro (GF, V)** 10
– Slow braised pumpkin, potato, corn + fetta.
- Chips de Yuca (GF, V)** 11
– Cassava fries, huancaína
- Brocolini con Ocopa (GF, V)** 12
– Brocolini, huacatay, cream

LOS POSTRES

- Alfajor** 14
– Chocolate shortbread biscuit.
Dulce de leche icecream + strawberries
- Tres Leches** 14
– Sponge, meringue, milk crisp
- Picarones** 14
– Sweet potato + pumpkin doughnuts,
Chancaca syrup, house churned sorbet

– Please note that all credit + debit cards
will incur a surcharge of 1.5% Thank you

CHEF'S HANDS MENU \$70PP

**SHARING MENU
OF
OUR FAVOURITE DISHES**