

Entrantes

Scallop (GF) 6 ea
– Scallop, watermelon, squid ink, passionfruit mayonnaise,

Pan Con Pollo 9 ea
– Buttermilk fried chicken, avocado, panca mayo, huancaína sauce, butter lettuce

Empanadas 9 ea
– Corn + Fetta (V) - Panca mayo
or
– Slow cooked pork belly- Panca mayo

Maíz Bebe (GF,V) 10
– Baby corn, aji amarillo garlic butter, huancaína sauce

Mushroom Causa (GF,V) 12
– Mushroom tartare, potato, avocado, amarillo mayo, lime

Pork Belly Arepa (GF) 12
– Flat arepa, amarillo mayo, Peruvian criolla (2)

Bocaditos (V) 12
– Crispy wonton skin, pumpkin, avocado puree (4)

Yuca Con Chorizo (GF) 14
– Cassava chips, chorizo, aioli

Prawn Causa (GF) 15
– Prawn, potato, avocado, amarillo mayo, lime

Pulpo(GF) 15
– Chargrilled octopus, Sichuan pepper, yoghurt, smoked eggplant, mango jam salsa

Portobello Mushroom (GF, V) 16
– Baked portobello mushroom, spiced pumpkin puree, quinoa + rice

Ceviche

Ceviche del Dia MP

Ceviche Traditional (GF) 19
– Sustainable local white fish. Tiger's milk, chulpi

CHEF'S HANDS MENU \$60PP

**A SHARING MENU
OF
OUR FAVOURITE DISHES**

Anticuchos

Pollo - Chicken Anticuchos (GF) 10
– Panca marinade, kapallaq sauce

Cordero - Lamb Anticuchos (GF) 10
– Cumin + garlic marinade, huacatay chimichurri

Plato Principal

Lomo Saltado 25
– Stir fried beef strips, ranchero, capsicum, onion, potatoes, steamed rice

Wagyu MB-4 Fillet (GF) 35
– Porterhouse 350gm Chimichurri

Posta Cartagenera (GF) 40
– Chargrilled Wagyu fillet, cheese arepa + criolla sauce

Papas Fritas (GF, V) 12
– Hand cut potatoes, aji amarillo mayo, ranchero

House Salad (GF, V) 12
– Mixed leaves, rockmelon, fetta, honey + balsamic dressing

Dulce

Housemade Ice-cream (GF) 12
– Dulce de leche & chocolate ice cream, alfajor crumble

**Passionfruit Pisco
Cheesecake (GF)** 14
– Alfajor crumble + fresh summer fruits

Pisco Sour Mousse (GF) 14
– Sabayon cream, lime + almond turrón