
CEVICHE

Ceviche Traditional (GF) 21

– Sustainable local white fish.
Tiger's milk, chulpi, sweet potato, persimmon

-Aji Amarillo
or
-Aji Rocoto

Ceviche Nikkei 22

– Sustainable local fish.
Yarra Valley trout roe, ponzu, avocado, radish,
cassava crisp

PIQUEOS

Scallop 6 ea

– Pan seared scallop, lomo saltado, aji amarillo

Pan Con Pollo 9 ea

– Buttermilk fried chicken, avocado, panca mayo,
huancaína sauce, butter lettuce, milk bun

Pan Con Chicharron 9ea

– Candied sweet potato. Crisp pork belly.
Criolla, amarillo mayo, milk bun

Empanadas 9 ea

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

Yuca Fries (GF, V) 10

– Cassava chips, aioli, ranchero

Prawn Causa (GF) 15

– Prawn, potato, avocado, amarillo mayo, lime

ANTICUCHOS SKEWERS

Champignon- Mushroom 10

(Vegan)
– Lomo saltado

Pollo - Chicken (GF) 10

– Panca marinade, kapallaq sauce

Cordero - Lamb (GF) 12

– Cumin + garlic marinade, huacatay chimichurri

ACOMPAÑAMIENTOS

Maíz Bebe (GF,V) 10

– Baby corn, aji amarillo garlic butter,
huancaína sauce

House Salad (GF, V) 12

– Mixed leaves, rockmelon, fetta,
honey + balsamic dressing

Papas Fritas (GF, V) 12

– Hand cut potatoes, aji amarillo mayo, ranchero

WAITERS CALLING...

A MENU

CURATED FOR YOUR TABLE

CARRETILLA

Tequenos (V) 12

– Smoked queso, house made pastry, salsa,
avocado emulsion (5)

Salchicha Huachana (GF) 12

– Achiote pork + beef sausage, chimichuri

Pork Belly Patacones (GF) 12

– Pork belly, amarillo mayo, plantain,
Peruvian criolla (2)
Vegetarian Option Available

Pork Tamale (GF) 12

– Masa harina flour, pork belly, olive,
egg + criolla

Papa Renella (GF) 14

– Causa potato, slow cooked beef,
salsa criolla, rocoto caretilla

Pollo Alita 14

– Masterstock chicken, tapioca flour, aji sauce

DULCE

Suspiro Classic (GF) 12

– Vanilla, cinnamo, blue corn sherbet
+ pisco meringue

Quinoa Pudding 13

– Poached pears, dulce de leche ice cream

Tres Leche 14

– Sponge, dulce de leche ice cream,
dark chocolate, milk crisp