
CEVICHE

- Ceviche Traditional (GF)** 21
– Sustainable local white fish.
Tiger's milk, chulpi, sweet potato, sea grape
- Ceviche Nikkei** 22
– Sustainable local fish.
Yarra Valley trout roe, ponzu, avocado, radish, cassava crisp
- Ceviche Caribbean (GF)** 22
– Sustainable local white fish, coconut milk, tomato, cucumber + Spanish onion salsa
- Ceviche Vegano (GF, Vegan)** 16
– Jackfruit, sweet potato, leche de tigre, chulpi

ANTICUCHOS SKEWERS

- Vegetal (Vegan, GF)** 10
– Seasonal vegetable, saltado sauce
- Corazon - Beef Heart (GF)** 10
– Rocoto carretilla
- Pollo - Chicken (GF)** 10
– Panca marinade, kapallaq sauce
- Cordero - Lamb (GF)** 12
– Achiote marinade, huacatay chimichurri
- Pato - Duck (GF)** 12
– Coriander marinade, chimichurri

CHEF'S HANDS MENU \$60pp

**A sharing menu
of favourite dishes**

PIQUEOS

- Conchita** 6 ea
– Pan seared scallop, lomo saltado, aji amarillo
- Empanadas** 9 ea
– Corn + Fetta (V) - Panca mayo
or
-Slow cooked pork belly- Panca mayo
- Pork Belly Patacones (GF)** 12
– Pork belly, kapallaq, plantain, Peruvian criolla (2)
Vegetarian Option Available
- Yuquenos (GF, V)** 12
– Smoked mozzarella, mashed cassava, huancaína (2)
- Champignon Causa (GF, V)** 12
– Mushroom tartare, potato, avocado, lime, amarillo mayonnaise (2)
Vegan Option Available
- Papa Rellena (GF)** 14
– Causa potato, slow cooked beef, salsa criolla, rocoto caretilla (2)

ACOMPAÑAMIENTOS

- Yuca Fries (GF, V)** 10
– Cassava chips, amarillo mayonnaise, ranchero
- Buttered Corn (GF, V)** 12
– Corn, paprika, goats curd, huancaína sauce
- Papas Fritas (GF, V)** 12
– Hand cut potatoes, huancaína
- House Salad (GF, V)** 12
– Mixed leaves, beetroot, goats curd, herb vinaigrette

PLATO PRINCIPAL

- Tacu Tacu de Pallares (GF, Vegan)** 24
– Omelette of lima beans, rice, vegetable saltado
- Lomo Saltado** 25
– Stir fried beef strips, kapallaq sauce, capsicum, onion, potatoes, rice
- Seco ala Nortena** 26
– Lamb, coriander, black beer + lima bean puree. Yuca crisps
- Pollo ala Brasa** 28
– Spatchcock, black + white beer, panca, oregano + papas fritas
- Wagyu MB-4 (GF)** 45
– Porterhouse 350gm chimichurri



**Waiters calling...
A menu
curated for your table**



DULCE

- Picarones** 14
– Sweet potato + pumpkin doughnuts, spiced syrup, seasonal fruit.
- Choco Torte** 14
– Coffee liqueur, chocolate biscuit, dulce de leche, cream cheese
- Tres Leches** 14
– Sponge, red skin sorbet, meringue, milk crisp

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