

LIMA

BY HARLEY HOUSE

AUTHENTIC PERUVIAN KITCHEN POP-UP

CANCHA (VG) <i>Peruvian crunchy fried corn</i>	5
CEVICHE CARIBBEAN (GF) <i>Gold Band Snapper, coconut leche de tigre, tomato, cucumber and red onion salsa</i>	22
CEVICHE TRADICIONAL (GF) <i>Gold Band Snapper, leche de tigre, cancha, candied sweet potato</i>	22
CEVICHE VEGANO (GF)(VG) <i>Jackfruit, vegan leche de tigre, cancha, candied sweet potato</i>	18
GRATINATED SCALLOP X 2 (GF) <i>Japanese scallop, whisky flamed Peruvian marinada sauce, pecorino</i>	14
EMPANADA (VGO) <i>Stuffed pastry with slow cooked beef and chillies, served with huancaína sauce. Vegan option- chickpea and spinach filling, served with aji criollo.</i>	9
ANDEAN CROQUETTES X2 (GF)(VGO) <i>Quinoa and parmesan croquettes, ocopa sauce (cream of black mint)</i>	12
PAPA RELLENA X2 (GF)(VGO) <i>Fillet potatoes with beef stew, olive and boiled egg</i>	14
PCW - PERUVIAN CHICKEN WINGS <i>Marinated in dark and pale ale beers and spices</i>	16
CASSAVA CHIPS (VG)	12

Choice of sauce- Huancaína (Peruvian cheese sauce), Ocopa (cheesy black mint sauce),
Crema de Rocota (creamy sauce with rocota chilli)
Vegan sauces- Uchucuta (Andean cream of black mint), Aji Criollo (Coriander and onion salsa).
Extra sauce \$3

PLATOS PARA COM PARTIR 55

TO SHARE

CHOICE OF 3, SERVED WITH BREAD

MUSHROOM ESCABECHE (GF, VG)

Trio of mushrooms, sweet potato, chillies, onion pickle sauce.

AJI DE GALLINA

Shredded chicken in a creamy Peruvian chilli sauce.

SECO ALA NORTENA (GF)

Beef coriander and black beer stew

LOCRO (GF, VG)

Pumpkin potatoes and corn casserole

EL POSTRE

SWEETS

PICARONES (VG) 12

Pumpkin and sweet potato doughnuts, house made chancaca (fig) syrup

CREMA VOLTEADA 14

Cream caramel with orange syrup

VG- Vegan, VGO- Vegan option, GF- Gluten free