# $\therefore$ SET MENU ه 

## DISHES PER TWO PEOPLE TO SHARE

## £35 PP



## CRUNCHY CORN (vg)

Salted \& home made

## PORK BELLY BITES

With rocoto chilli jam

## CEVICHE ANDINA

Seabass, avocado cream, physalis, Amarillo tiger's milk, sweet potato, red onions

> BEETROOT \& CAULIFLOWER CAUSA (VG)
> Beetroot tartare, avocado cream, cauliflower florets, mango gel "yolk"

## GRILLED SEABREAM

Rich rocoto \& tomato sauce, seasonal greens \& capers

## CHICKEN PACHAMANCA

Chicken breast, roasted sweet potato, uchucuta cream, crunchy cancha

## STICKY TOFFEE PUDDING (vG)

Toffee sauce, vegan avocado ice cream, cocoas \& maca powder

## (VG) Vegan (V) Vegetarian Peanuts (N) Nuts

# $\triangle$ SET MENU $\triangleleft \checkmark$ 

## DISHES PER TWO PEOPLE TO SHARE

 £45 PP

CRUNCHY CORN (VG)
Salted \& home made

## CHICKEN CHIFA BITES

Crispy chicken, Amarillo mayo, chifa sauce, sesame seeds

## CEVICHE ANDINA

Seabass, avocado cream, physalis, amarillo tiger's milk, sweet potato, red onions

YANA TUNA CEVICHE
With rocoto chilli tiger's milk, pickled pineapple, samphire, radish, pickled onion

## PRAWN TAMALE

King prawns, steamed corn patty, kale \& basil corn nut pesto, giant corn

BEEF \& CARAPULCRA
Succulent grilled beef, carapulcra potato \& peanut butter, escabeche sauce

## AUBERGINE TACU TACU (VG)

Braised aubergines, panca sauce, vegan feta, coriander

## PASSIONFRUIT MOUSSE (v)

With black quinoa crumble, winter berries coulis
(VG) Vegan
(V) Vegetarian
Peanuts
(N) Nuts

