

Festive Bites

For those looking to celebrate with a larger party, take a look at our Peruvian inspired finger food and bowls. Best suited for groups over 20 to enjoy for private events at The Bar downstairs or full venue hire of the restaurant upstairs.



CORN CAKE (V) Savoury corn & feta cake, avocado cream, huancaina sauce

> CHICKEN CHIFA BITES Amarillo mayo & chifa sauce

ARTICHOKE & KALE FRITTERS (vc) Avocado dip

> **CRISPY SQUID** Lime & spicy mayo

TEMPURA SEABASS TACOS Corn tortilla, salsa criolla, amarillo mayo

PERUVIAN STYLE PORK QUESADILLAS Melted cheese & rocoto sauce

Menu is fully gluten free **VG** Vegan **V** Vegetarian



SALMON TIRADITO

Ponzu tiger's milk, pickled cucumber, criolla

PERUVIAN CEVICHE

Seabass, classic tiger's milk, lettuce, sweet potato, Andean corn, cancha corn nuts

GRILLED PRAWN SKEWERS Chimichurri dressing

> CORN FRITTERS (VG) Rocoto chilli dip

AUBERGINE QUESADILLAS (VG) Melted cheese & rich Huacatay sauce

SUCCULENT CHICKEN KEBABS Pachamanca dip

AJI DE GALLINA (N)

Pulled chicken breast in a creamy feta sauce, rice, sauteed potato, quail egg, pecan nibs

Menu is fully gluten free **VG** Vegan



TUNA CEVICHE

Rocoto tiger's milk, pickled pineapple, samphire, black radish, pickled onions

CEVICHE ANDINA

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

GRILLED PRAWN SKEWERS Peruvian chimichurri dressing

SUCCULENT CHICKEN KEBABS Pachamanca dip

AUBERGINE TACU TACU (VG)

Braised aubergine, rice & butterbeans, Huacatay sauce, vegan feta

BEEF ESCABECHADO

Grilled beef strips, carapulcra potato & peanut butter, escabeche sauce

GRILLED SEABREAM Rich rocoto & tomato sauce