



PICANTERIA & PISCO BAR

CHRISTMAS SHARING MENU

FROM £38pp

CANCHA (vgf)

Crunchy corn

CROQUETAS DE MACA (vgf)

Quinoa and chia with avocado low-fat yoghurt crème



CEVICHE ANDINA (gf)

Fresh farmed and sustainable sea bass, goldenberry, avocado, sweet potato

YANA CEVICHE (gf)

Sustainable yellow-fin tuna, rocoto chilli tiger's milk, pickled pineapple, black quinoa

CAUSA DE PALMITOS (vgf)

Palm heart tartar, rocoto chilli, cold potato mash, avocado, pickled carrots

CEVICHE CLÁSICO (gf)

Fresh farmed and sustainable sea bass, lime tiger's milk, coriander, limo chilli, sweet potato, choclo corn



SECO DE CACHETE

Panca chilli braised pork cheek, cassava root mash, tamarillo salsa criolla

PATO SAMPA (gf)

Marinated duck breast, sweet potato purée, black quinoa sauce

AGUADITO DE MARISCOS (gf)

Seared king prawn, squid and mussel, prawn bisque, squash, coriander rice

KALE PICANTE (vgf)

Rocoto chilli braised kale, fresco cheese, cream



CHULLO SALAD (vgf)

Roasted pumpkin and beetroot, goldenberry-amarillo chilli vinaigrette, beetroot mustard, popcorn shoot, pumpkin seed, orange segment



LECHE DE LÚCUMA (v)

Lúcuma flan, ginger bread sponge, cranberry compote

v = vegetarian gf = gluten free.

Full allergen information is available and wherever possible we will tweak our dishes to suit your dietary needs.

Please note this menu is subject to change

Drinks and 12.5% discretionary service charge are not included



PICANTERIA & PISCO BAR

CHRISTMAS SHARING MENU

FROM £50pp

CHICHARRÓN DE CAMARÓN

Deep-fried baby prawns, acevichado-garlic cream

THICK CUT CHIPS WITH HUANCAÍNA SAUCE (vgf)

with fresco cheese and amarillo chilli sauce (gluten free without the sauce)

CROQUETAS DE MACA (vgf)

Quinoa and chia with avocado low-fat yoghurt crème



TIRADITO AMAZÓNICO (vgf)

Palm hearts tiradito, tamarillo tiger's milk, cassava-panca ant, chilli cress

TIRADITO DE COBIA (gf)

Sustainable cobia, blood orange-rocoto tiger's milk, spicy pickled daikon, green shiso

CEVICHE DE LANGOSTINOS (gf)

Prawn, mango and lemongrass tiger's milk, oca potato, frisee, olive powder

CAUSA DE CABALLA (gf)

Cured mackerel, cold potato mash, avocado, daikon ribbons, panca and dry nori powder, red shiso

QUINOA, AVOCADO AND CUCUMBER SALAD (vgf)



CHOCLO CORN CAKE (vgf)

with salsa criolla

DOVER SOLEADO (gf)

Sustainable Dover sole, king prawns, squid and clams, prawn bisque, steamed cassava

CHANCHO CON MANÍ (gf)

Crispy pork belly, coriander and choclo corn purée, peanut amarillo chilli sauce

VENADO DE LA SIERRA

Coffee and cocoa marinated venison loin, panca chilli charred celery root, pickled baby parsnips

REPOLLO SALTADO (vgf)

Sautéed Brussel sprout, amarillo chilli and pisco soaked raisins

ENSALADA DE BERROS (gf)

Watercress, bacon, purple potato, lúcuma cream



CHOCOMA (v)

Confit butternut squash, peppered squash fruit, orange squash curd, pink praline

CHICHA MORADA RICE PUDDING (vgf)

Chicha morada rice pudding, cinnamon, roasted nuts

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CHRISTMAS SHARING MENU

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CANCHA (vgf)

Crunchy corn

AVOCADO FRITTERS (vgf)

Avocado, panca chilli, anchovy salt



CLASSIC CEVICHE(gf)

Sustainable sea bass, classic tiger's milk, sweet potato, coriander

CAUSA ANDINA (vgf)

Violet potato, Jerusalem artichoke tartare, sweet potato, lime dressing

SALMON TIRADITO (gf)

British farmed salmon, trout caviar, amarillo chilli tiger's milk, violet potato

SAN BLAS SALAD (vgf)

Seasonal leaves, beetroot, charred fig, caramelized pecan,
cranberry-rocoto vinaigrette



SALMON ESCABECHE (gf)

Sustainable salmon, seaweed, onion, sweet potato

AJI DE GALLINA (gf)

Free range chicken, amarillo chilli, puffed rice, Peruvian olive sauce, quail egg

PORK SHAMBAR (gf)

Crackling pork, mixed pulses, salsa criolla

PUKA PICANTE (vgf)

Heritage Peruvian potato, beetroot panca sauce, smoked fresco cheese, huacatay herb

RE POLLITO SALTADO (vgf)

Sautéed Brussels sprout, amarillo cream, pisco raisin



FLAN DE QUINOA (vgf)

Quinoa-egg custard, pisco-infused dry fruit, Andean cereal

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AUBERGINE JALEA (vgf)

Aubergine fries, pomegranate-chancaca honey, muña Andean herb

AVOCADO FRITTERS (vgf)

Avocado, panca chilli, anchovy salt

PORK & LIVER CROQUETTES

Adobo pork and liver croquettes, rocoto preserve



PEAR TIRADITO (gf)

Pear, lemon tiger's milk, crème fraiche, mixed vegetable caviar

CEVICHE CASITA (gf)

Sustainable sea bass, amarillo tiger's milk, avocado, sweet potato, cancha corn

COBIA TIRADITO (gf)

Farmed black king fish, pineapple tiger's milk, nori-chilli dust

BURNT SALAD (vgf)

Burnt orange, fresco cheese, huacatay vinaigrette, pistachio nut, watercress



SALMON ESCABECHE (gf)

Sustainable salmon, seaweed escabeche sauce, onion, sweet potato

PUKA PICANTE (vgf)

Heritage Peruvian potato, beetroot panca sauce, smoked fresco cheese, huacatay herb

CHUPE SECO (gf)

King prawn, chupe cream, potato, amarillo chilli, quail egg

PORK SHAMBAR (gf)

Crackling pork belly, mixed pulses, salsa criolla

VENADO DE LA SIERRA

Peruvian coffee & cocoa rub venison, roasted celeriac, panca chilli dust

REPOLLITO SALTADO (vgf)

Sautéed Brussels sprout, amarillo cream and pisco raisin



CHICHA MORADA RICE PUDDING (vgf)

Chicha morada rice pudding, cinnamon, roasted nuts

CHOCO-SAUÇO (v)

Peruvian Alto El Sol chocolate ball, Morello cherry gel, chocolate crumble

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