

PACHAMAMA DINNER MENU

Dishes are designed to be shared and are served from the kitchen when ready

SNACKS

Pork belly chicharrones	5.5
Padrón peppers	5.5
Smoked cheddar tequeños	5
Brown crab and yuca churros	5.5
Beef short rib croquetas	5.5
Chicken anticuchos	7

SWEETS

Peruvian chocolate, toasted quinoa	7.5
Blackberry & sorrel 'Suspiro Limeña'	7.5
Torta de lúcuma & peach	7.5
Coconut & brown butter 'Leche frita'	8.5
Fig alfajores, Perfecto Amor, almonds (5 pieces)	6.5
Peruvian chilli & cacao truffles (5 pieces)	6.5

SEA

Gamba roja, Granny Smith, amaranth	13
Sea bass ceviche, samphire, radish, tiger's milk	9.5
Salmon tiradito, pickled beetroot, avocado	9.5
Sea bream ceviche, kumquat, grape ponzu	9.5
Yellowtail tuna, pickled potato, XO, cucumber	9.5
Quinoa 'Chaufa Del Mar'	13.5
Galician octopus, pak choi, orange & caramelized ají	15

LAND

Peruvian fried chicken, Atacama hot sauce	8
Crispy lamb belly, jalapeño, miso	11
Iberico pork 'Pluma', maiz, huacatay	17
'Duck on Rice'	15
'Pollito a la Brasa', lambs lettuce, lemon thyme	18
Beef short rib 'Pachamanca', ají, sweet potato	21
Leg of lamb, ají panca, chimichurri (for 2 to share)	28

SOIL

Miso-cured carrot, red quinoa, Peruvian kimchi	9.5
Smoked mushroom ceviche, maiz, smoked olive oil	8.5
Charred broccoli, mustard seeds, cancha	7.5
Plantain, yacón syrup, feta, black olive	8.5
Peruvian asparagus, Onsen egg, peanuts	8.5
Fried aubergine, smoked yoghurt, pecans	8.5

