



HOMEMADE AMARILLO BRIOCHE algarrobina butter (per roll) **3.**

BLUEFIN TUNA TARTAR shiso leaf tempura **14.**

OYSTER basil foam, togarashi (each) **4.5**

PEKING DUCK CROQUETA aji amarillo cream **10.**

CORN TORTILLA avocado, shitake (VG) **9.**

CEVICHE CLÁSICO stone bass, tiger's milk, choclo, sweet potato **18.**

CEVICHE MIXTO NIKKEI sea bass, gambas, octopus, nikkei tiger's milk, sweet potato **19.**

TRIO DE CEVICHE ceviche clásico, ceviche mixto, bluefin tuna ceviche with rocotto tiger's milk **21.**

GAMBAS & BLUEFIN TUNA TIRADITO tuna tataki, gambas, rocotto tiger's milk, avocado **21.**

CORNISH CRAB & OCTOPUS CAUSA aji amarillo potato, botija olives, cevichera sauce, avocado **19.**

BLUEFIN TUNA sumiso sauce, soy pearls **19.**

ASPARAGUS & PASSION FRUIT SALAD tomato, queso fresco, aji amarillo (V) **16.**

AUBERGINE CONFIT miso, avocado (V) **19.**

WAGYU BEEF SALTADO wok hei, crispy potatoes, steamed jasmin rice **37.**

DUCK 'A LA NORTEÑA' coriander rice, baby heritage carrots **28.**

LAMB CHOPS 'AL JOSPER' pachamanca, corn tamal **33.**

BEEF RIBEYE anticucho, yellow potato mash, quinoa crunch **35.**

MISO SEA BASS corn purée, pico de gallo **26.**

GAMBA ROJA QUINOTTO octopus, edamame, parmesan **34.**

OCTOPUS AL GRILL eco dried potatoes, anticucho sauce, salsa **32.**

CAULIFLOWER morels, aji amarillo sauce (V) **21.**

ECO DRIED POTATOES seasonal mushrooms al wok, aji panca (V) **21.**

SIDES 7.

steamed jasmin rice

broccoli al wok, ginger, chilli & soy

stir fried 'chaufa' rice

miso aubergine

cuzco corn cake

LUCUMA TARTA DE QUESO 9.

PIURA CHOCOLATE MOUSSE raspberry coulis **8.**

ALFAJORES dulce de leche, lime ice cream **9.**

GLAZED PINEAPPLE mango sorbet **8.**

ALL V DISHES CAN BE MADE VG

LUNCH SET MENU FROM 11TH OF NOV. • 1 | 2 | 3 COURSES 22. | 28. | 36.

LIMA

please notify staff of any allergen requirements.
a discretionary service charge of 13.5% will be added to your bill.