

PACHAMAMA LUNCH

PACHAMAMA LUNCH TACOS

SNACKS

5 each

- Smoked cheddar tequeños 
- Pork belly chicharrónes 
- Brown crab and yuca churros 
- Grilled chicken anticuchos 
- Padrón peppers
- Peruvian fried chicken, hot sauce 

SEA

- House sea bass and samphire ceviche  9.5
- Salmon tiradito, beetroot, avocado  9.5
- Sea bream ceviche, grapes, fennel  9.5
- Hake tamale, huacatay (contains coriander) 10
- Peruvian 'fish & chips'  15

LAND

- Pan con chicharrón burger (contains pork)  13.5
- Charcoal-grilled chicken, lambs lettuce  15
- Suckling lamb leg  17
- Crispy lamb belly, jalepeño, miso  10.5
- Quinoa waffles, yacón syrup, bacon  9

SOIL

- Caramelised sweet potato  5
- Charred broccoli, mustard seed, cancha  7
- Aubergine, smoked yoghurt, pecans  7.5
- Plantain, feta, black olive, yacón syrup  6.5
- Herbed potato chips (contains coriander) 3.5



Gluten/Wheat



Celery



Fish (cooked or raw)



Sesame



Dairy



Nuts



Molluscs



Egg



Soya



Crustacean



Shellfish



Mustard

Served on either blue or white corn tortilla

- Grilled chicken  6
jerk sauce, guacamole, red cabbage, jalapeño
- Blackened cod 6.5
black beans, guacamole, red onions, samphire
- Pulled lamb  7
jalapeño sauce, grilled cucumber, radish
- Crispy sea bass  7
tiger's milk mayo, sweet potato, radish, salsa criolla
- Duck on rice  7
Spicy rice, charred corn, red & white cabbage
- All the greens (v)  5.5
Iceberg lettuce, avocado, edamame, grilled courgette

ASK ABOUT OUR DAILY DESSERTS



PACHAMAMA
BAR & KITCHEN

PLEASE NOTE: There may be a chance of cross contamination as all ingredients are used in the same kitchen. All dishes may contain chilli.

PACHAMAMA DINNER MENU

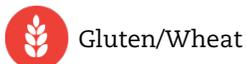
Dishes are designed to be shared and are served from the kitchen when ready

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) (Truffles can be made gluten free)		6.5



Gluten/Wheat



Dairy



Soya



Celery



Nuts



Crustacean

SEA

Gamba roja, Granny Smith, amaranth		13.5
Sea bass ceviche, samphire, radish, tiger's milk		10.5
Salmon tiradito, pickled beetroot, avocado		10.5
Sea bream ceviche, kumquat, grape ponzu		10.5
Yellowtail tuna, pickled potato, XO, cucumber		12
Quinoa 'Chaufa Del Mar'		15
Galician octopus, pak choi, orange & caramelized ají		19

LAND

Peruvian fried chicken, Atacama hot sauce		8
Crispy lamb belly, jalapeño, miso		11.5
Iberico pork 'Pluma', maiz, huacatay		19
'Duck on Rice'		16
'Pollito a la Brasa', lambs lettuce, lemon thyme		18
Beef short rib 'Pachamanca', ají, sweet potato		26
Leg of lamb, ají panca, chimichurri (for 2 to share)		32

SOIL

Miso-cured carrot, red quinoa, Peruvian kimchi		9.5
Smoked mushroom ceviche, maiz, smoked olive oil		8.5
Charred broccoli, mustard seeds, cancha		8
Plantain, yacón syrup, feta, black olive		8.5
Peruvian asparagus, Onsen egg, peanuts		8.5
Fried aubergine, smoked yoghurt, pecans		8.5



Fish (cooked or raw)



Molluscs



Shellfish



Sesame



Egg



Mustard

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SNACKS

5 each

Smoked cheddar tequeños 

Pork belly chicharrónes 

Crab and yuca churros 

Chicken anticuchos 

Padrón peppers

BRUNCH WAFFLES

Freshly made to order, choose from quinoa or  sweet potato waffle (gf) 

Sweet

English berries, organic ginger yoghurt, seeds, yacon syrup  9

Peanut butter, grilled plantain, cacao nibs, coconut, peanuts  10

Peruvian chocolate, toasted quinoa ice cream, cacao crumb  9

Savoury

Smoked bacon, free-range fried egg, yacon syrup  11

Beetroot-cured smoked salmon, avocado, poached egg  13

Peruvian fried chicken, yacon & aji sauce  12

BRUNCH SPECIALS

Pachamama signature dishes available only on the daytime menu

Pan con chicharrón  13.5

Galician beef patty, pork belly chicharrón, ají rocoto ketchup, ají amarillo mustard and salsa criolla in a cream bun.

Pollo a la brasa  15

1/2 a free-range chicken, brined, marinated for 2 days and charcoal-grilled, Peruvian style. Served with house jerk sauce and ají amarillo mayonnaise.

Tempura lemon sole  15

A Peruvian version of 'fish & chips'. Crispy fillets of Cornish lemon sole, ají amarillo tartare and herbed potato chips.

Suckling lamb leg  17

Pulled from the bone and delicately marinated in ají panca and huacatay. Served with burnt onions, mint crème fraîche and coriander crumbs. (contains coriander)

Hot smoked salmon  12

Served as a warming bowl with vibrantly green wild garlic, roasted barley and a poached egg.

CEVICHE

9.5 each

House sea bass and samphire ceviche 

Salmon tiradito, beetroot, avocado 

Sea bream ceviche, grapes, fennel 

Ask about our daily desserts

 Gluten/Wheat

 Dairy

 Soya

 Celery

 Nuts

 Crustacean

 Fish (cooked or raw)

 Molluscs

 Shellfish

 Sesame

 Egg

 Mustard

SIDES

Herbed potato chips (contains coriander) 3.5

Caramelised sweet potato  5

Asparagus, Onsen egg, peanuts  7.5

Aubergine, smoked yoghurt, pecans  7.5

Baked eggs, avocado, spinach  9

PLEASE NOTE: There may be a chance of cross contamination as all ingredients are used in the same kitchen. All dishes may contain traces of chilli, nuts and gluten.

Pachamama Vegetarian Feast

Dishes are served sharing-style and are brought to the table as they are made

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Padrón peppers
Smoked cheddar Tequenos    

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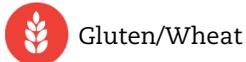
Onion ceviche, fennel, grape and pink peppercorns  
Charred cucumber, achiote oil, pickled potato   

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Fried aubergine, smoked yoghurt, pecans   
Smoked mushroom ceviche, maiz, smoked olive oil    
Charred broccoli, mustard seeds, cancha 
Plantain, yacon syrup, feta, black olive 
Miso-cured carrot    

SWEETS

Peruvian chocolate, toasted quinoa ice cream   
Aji truffles & Fig alfajores    



Gluten/Wheat



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Celery



Nuts



Crustacean



Fish (cooked or raw)



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Shellfish



Sesame



Egg



Mustard

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