

# PACHAMAMA

## NON GLUTEN MENU

*Dishes are designed to be shared and are delivered when ready*

### SNACKS

Padrón peppers  
Chicken anticuchos **S**

### SEA

Gamba roja, Granny Smith, amaranth  
Sea bass ceviche, citrus tiger's milk  
Salmon tiradito, citrus and beetroot dressing  
Galician Octopus, orange, caramelized ají & hazelnuts

### LAND

'Duck on rice'  
Crispy lamb belly, jalapeño, miso **S**  
Pollito a la brasa, lemon thyme salad **S**  
Leg of lamb, ají panca, chimichurri (for 2 to share)

### SOIL

Miso-cured carrot, red quinoa, Peruvian kimchi  
Fried aubergine, smoked yoghurt, pecans **S**  
Plantain, yacon syrup, feta, black olive  
Charred broccoli, mustard seeds, cancha

### SWEETS

Peruvian chocolate, quinoa icecream, almond  
Ají truffles



*Dishes marked with this symbol contains soya and cannot be prepared soy free.*

