

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

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

