

PACHAMAMA LUNCH

Dishes are designed to be shared and are served from the kitchen when ready
Please let your waiter know about any allergy or dietary requirements



SNACKS

Padrón peppers	5
Pork belly chicharrones G,D,S,F,Sh	5
Smoked cheddar tequeños G,D,E	5
Brown crab and yuca churros G,Cr,Sh,E	5
Grilled chicken anticuchos S,G,Ses	5
Peruvian fried chicken, atacama hot sauce G,S,F	5

SEA

Sea bass ceviche, samphire, radish, tiger's milk S,G,C,F	9.5
Salmon tiradito, Granny smith, sogoi, togarashi G,S,F,C,Ses	9.5
Sea bream ceviche, kumquat, passion fruit, ponzu S,G,C,F,Sh	9.5
Tempura lemon sole 'fish & chips' G,C,E	15

LAND

Pan con chicharrón burger (contains pork) G,D,C,E,M	13.5
Peruvian chicken 'a la Brasa', lamb's lettuce S,C,M,E,G	15
Suckling lamb leg D,S,M,G	17
Crispy lamb belly, jalepeño, miso G,D,S	10.5

SOIL

Caramelised sweet potato D	5
Charred broccoli, mustard seeds, cancha G,S,M	7
Fried aubergine, smoked yoghurt, pecans G,D,S,N	7.5
Plantain, yacón syrup, feta, black olive D	6.5
Herbed potato chips (coriander)	3.5

G = Gluten/Wheat
D = Dairy
S = Soya

C = Celery
N = Nuts
Cr = Crustacea

PACHAMAMA LUNCH TACOS

(served on either blue or white corn tortilla)

Grilled chicken G,S jerk sauce, guacamole, red cabbage, jalapeño	4
Blackened cod G,S,F black beans, guacamole, red onions, samphire	4
Pulled lamb G,D,S jalapeño sauce, grilled cucumber, radish	4
Crispy sea bass G,S,C,F,E tiger's milk mayo, sweet potato, radish, salsa criolla	4
Duck on rice G,D,S spiced rice, charred corn, red & white cabbage	4
Mezcal pork belly carnitas G,D,Sulfites apple and cumin marinated pork belly	4
All the beans G,D,S frijoles, cauliflower, achiote	3

SWEETS

Peruvian chocolate, toasted quinoa ice cream G,D	7.5
Blackberry & sorrel 'Suspiro Limeña' D,E	7.5
Torta de lúcuma & peach G,D,E	7.5

F = Fish (cooked or raw)
Mo = Molluscs
Sh = Shellfish

Ses = Sesame Seeds
E = Egg
M = Mustard

*some dishes may contain traces of gluten, please ask if you are unsure.

PACHAMAMA DINNER MENU

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

Pork belly chicharrones G,D,S,F	5.5
Padrón peppers	5.5
Smoked cheddar tequeños G,D,E	5
Brown crab and yuca churros G,Cr,Sh,E	5.5
Beef short rib croquetas G,D,S,E	5.5
Grilled chicken anticuchos S,G,Ses	7

SWEETS

Peruvian chocolate, toasted quinoa ice cream G,D	7.5
Blackberry & sorrel 'Suspiro Limeña' D,E	7.5
Torta de lúcuma & peach G,D,E	7.5
Coconut & brown butter 'Leche frita' G,D,N,E	8.5
Fig alfajores, Perfecto Amor, almonds G,D,N,E	6.5
Peruvian chilli & cacao truffles G,D (avalible gluten free)	6.5

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SEA

Gamba roja, Granny Smith, amaranth Sh,S,G	13.5
Sea bass ceviche, samphire, radish, tiger's milk S,G,C,F	10.5
Salmon tiradito, Granny smith, sogoi, togarashi S,G,C,F,Ses	10.5
Sea bream ceviche, kumquat, passion fruit, ponzu S,G,C,F,Sh	10.5
Yellowfin tuna, pickled potato, XO, cucumber S,G,C,F,Sh,Ses	12
Quinoa 'Chaufa del Mar' G,S,Sh	15
Galician octopus, confit potatoes, egg bottarga S,G,M,Sh,E	19
Crispy sea bass, amarillo fish sauce S,G,F,Sh,Ses	17

LAND

Peruvian fried chicken, atacama hot sauce G,S,F	8
Crispy lamb belly, jalapeño, miso G,D,S	11.5
Beef tartare, seaweed crisps, egg yolk mousse E,G,Ses,S	14
Iberico pork 'Pluma', huacatay G,S	19
'Duck on Rice' D,S,G	16
'Pollito a la Brasa', lamb's lettuce, lemon thyme S,C,G,M	18
Beef short rib 'Pachamanca', ají, sweet potato G,D,S,F	26
Leg of lamb, ají panca, chimichurri (for 2 to share) D,S,G	32

SOIL

Miso-cured carrot, red quinoa, Peruvian kimchi G,D,S	9.5
Smoked mushroom ceviche, Yuca, smoked olive oil G,S,C,F	8.5
Charred broccoli, mustard seeds, cancha G,S,M	8
Plantain, yacón syrup, feta, black olive D	8.5
Peruvian asparagus, Onsen egg, peanuts G,S,N,E	8.5
Fried aubergine, smoked yoghurt, pecans G,D,S,N	8.5

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PACHAMAMA BRUNCH

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SNACKS

Smoked cheddar tequeños G,D,E	5
Pork belly chicharrones G,D,S,F	5
Brown crab and yuca churros G,C,Sh,E	5
Grilled chicken anticuchos S,G	5
Padrón peppers	5

BRUNCH WAFFLES

Freshly made to order, choose from quinoa **E,D,G**
or sweet potato waffle **E,D** (gf)

Sweet

English berries, organic ginger yoghurt, seeds, yacón syrup D	9
Peanut butter, grilled plantain, cacao nibs, coconut, peanuts D,N	10
Peruvian chocolate, toasted quinoa ice cream, cacao crumb D,G	9

Savoury

Smoked bacon, free-range fried egg, yacón syrup E	11
Beetroot-cured smoked salmon, avocado, poached egg E,S,G	13
Peruvian fried chicken, yacón & aji sauce G,S	12

CEVICHE

Sea bass ceviche, samphire, radish, tiger's milk S,G,C,F	9.5
Salmon tiradito, Granny smith, sogoi, togarashi G,S,F,C,Ses	9.5
Sea bream ceviche, kumquat, passion fruit, ponzu S,G,C,F,Sh	9.5

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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. **G,D,C,E,M,F**

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. **S,G,C,E**

Tempura lemon sole 15

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

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. **S,M,D**

Hot smoked salmon 12

Served as a warming bowl with vibrantly green wild garlic, roasted barley and a poached egg. **S,G,F,E**

SIDES

Herbed potato chips	3.5
Caramelised sweet potato D	5
Peruvian asparagus, Onsen egg, peanuts E,S,G	7.5
Fried aubergine, smoked yoghurt, pecans S,G,D	7.5
Baked eggs, avocado, spinach D,E,S,G	9

Ask about our daily desserts

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