

PACHAMAMA BRUNCH

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

Smoked cheddar tequeños	5
Pork belly chicharrónes	5
Crab and yuca churros	5
Chicken anticuchos	5
Padrón peppers	5

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

CEVICHE

Sea bass ceviche, samphire, radish, tiger's milk	9.5
Salmon tiradito, sogoi, togarashi	9.5
Sea bream ceviche, kumquat, passion fruit, ponzu	9.5

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.

Hot smoked salmon 12

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

SIDES

Herbed potato chips	3.5
Caramelised sweet potato	5
Asparagus, Onsen egg, peanuts	7.5
Aubergine, smoked yoghurt, pecans	7.5
Baked eggs, avocado, spinach	9

Ask about our daily desserts

