

PACHAMAMA NON GLUTEN MENU

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	5.5
Chicken anticuchos (S)	7

SEA

Gamba roja, Granny Smith, amaranth	13
Sea bass ceviche, samphire, radish, tiger's milk	9.5
Salmon tiradito, sogoi, togarashi	9.5
Galician octopus, confit potatoes, egg bottarga	15

LAND

'Duck on rice'	15
Crispy lamb belly, jalapeño, miso (S)	11
'Pollito a la Brasa', lamb's lettuce, lemon thyme (S)	18
Leg of lamb, ají panca, chimichurri (for 2 to share)	28

SOIL

Miso-cured carrot, red quinoa, Peruvian kimchi	9.5
Fried aubergine, smoked yoghurt, pecans (S)	8.5
Plantain, yacon syrup, feta, black olive	8.5
Charred broccoli, mustard seeds, cancha	7.5

SWEETS

Peruvian chocolate, toasted quinoa icecream	7.5
Peruvian chilli & cacao truffles (5 pieces)	6.5

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

