

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	5
Smoked cheddar tequeños	5
Brown crab and yuca churros	5
Grilled chicken anticuchos	5
Peruvian fried chicken, atacama hot sauce	5

SEA

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
Tempura lemon sole 'fish & chips'	15

LAND

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

SOIL

Caramelised sweet potato	5
Charred broccoli, mustard seeds, cancha	7
Fried aubergine, smoked yoghurt, pecans	7.5
Plantain, yacón syrup, feta, black olive	6.5
Herbed potato chips	3.5

PACHAMAMA LUNCH TACOS

(served on either blue or white corn tortilla)

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

SWEETS

Peruvian chocolate, toasted quinoa	7.5
Blackberry & sorrel 'Suspiro Limeña'	7.5
Torta de lúcuma & peach	7.5

