

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



PACHAMAMA CEVICHERIA

SNACKS

Padrón peppers	5
Pork belly chicharrones	5
Smoked cheddar tequeños	5
Peruvian fried chicken, atacama hot sauce	5

SOIL

Fried aubergine, smoked yoghurt, pecans	9
Plantain, yacón syrup, feta, black olive	8
Caramelised sweet potato	5
Bashed cucumber	5
Sweet potato crisps	4

SWEETS

Peruvian chocolate, toasted quinoa	7.5
Blackberry & sorrel 'Suspiro Limeña'	7.5
Burned butter ice cream, miso meringue, sweet potato	6.5
Koji ice cream, shortbread, dulce de leche	6.5

Sea Bream ceviche grapefruit tiger's milk, pink grapefruit, sorrel	9
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Tuna ceviche plum tomato tiger's milk, basil	9
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Salmon tiradito green apple, coconut, pink peppercorn	9
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Sea Bass ceviche tiger's mik, radish, samphire, sugar snaps	9
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Spicy tuna tartare tostada, rocoto sriracha, avocado, jalapeño	8
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LAND & SEA

Pan con chicharrón burger (contains pork)	13.5
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Crispy lamb belly, jalepeño, miso	10.5
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Peruvian chicken 'a la Brasa', lamb's lettuce	14
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Srilon, whipped feta, spicy herb salad	15
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Grilled mackerel, spinach, jalapeño	12
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Raw beef, fermented chilli, bone marrow, sourdough	12
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Duck on Rice	16
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