

PACHAMAMA DINNER 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

Pork belly chicharrones	5.5
Padrón peppers	5.5
Smoked cheddar tequeños	5
Brown crab and yuca churros	5.5
Beef short rib croquetas	5.5
Grilled chicken anticuchos	7

SWEETS

Peruvian chocolate, toasted quinoa ice cream	7.5
Coconut & brown butter "Leche frita"	7.5
Burned butter ice cream, miso meringue, sweet potato	6.5
Pumpkin custard, almond sponge, dulce de leche, cocoa nib	6.5
Fig alfajores, Perfecto Amor, almonds (5 pieces)	6.5
Peruvian chilli & cacao truffles (5 pieces)	6.5

SEA

Gamba roja, Granny Smith, amaranth	13.5
Sea bass ceviche, tiger's milk, sweet potato, plantain	10.5
Scallop tiradito, elderflower & coconut, tiger's milk, mago	11
Sea bream ceviche, crema di aji, yuzu kolhrabi & sesame	10.5
Salmon tiradito, green apple, coconut	10.5
Yellowfin tuna, pickled potato, XO, cucumber	12
Quinoa 'Chaufa del Mar'	15
Galician octopus, confit potatoes, wakame, egg bottarga	19
Crispy sea bass, amarillo fish sauce	17

LAND

Peruvian fried chicken, atacama hot sauce	8
Crispy lamb belly, jalapeño, miso	11.5
Spicy raw beef, seaweed crisps	14
Iberico pork 'Pluma', whipped feta, spicy herbs	19
'Duck on Rice'	16
'Pollito a la Brasa', lamb's lettuce, lemon thyme	18
Beef short rib 'Pachamanca', ají, sweet potato	26
Leg of lamb, ají panca, chimichurri (for 2 to share)	32

SOIL

Miso-cured carrot, red quinoa, Peruvian kimchi	9.5
Smoked mushroom ceviche, maíz, smoked olive oil	8.5
Charred broccoli, mustard seeds, cancha	8
Plantain, yacón syrup, feta, black olive	8.5
Peruvian asparagus, Onsen egg, peanuts	8.5
Fried aubergine, smoked yoghurt, pecans	8.5

