

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	6
Pork belly chicharrónes	6
Crab and yuca churros	6
Chicken anticuchos	7
Padrón peppers	5.5

BRUNCH WAFFLES

Freshly made to order, choose from quinoa or sweet potato base (gf)

Sweet

English berries, organic ginger yoghurt, seeds, yacon syrup	10
Peanut butter, grilled plantain, cacao nibs, coconut, peanuts	10
Peruvian chocolate, toasted quinoa ice cream, cacao crumb	10

Savoury

Smoked bacon, free-range fried egg, yacon syrup	12
Beetroot-cured smoked salmon, avocado, poached egg	14
Peruvian fried chicken, yacon & aji sauce	13

CEVICHE

Sea bass ceviche, tiger's milk, choclo, sweet potato crisps	10.5
Salmon tiradito, green apple, coconut, pink peppercorn	10.5
Sea bream tiradito, tiger's milk, fennel, purple cauliflower, chives, samphire, truffle oil	10.5

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 criola 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.

Grilled mackerel 12

Char-grilled soy glazed mackerel, saute spinach, jalapeño and lime.

Spicy raw beef 12

Spicy raw beef, burned jalapeño & cocoa dressing, tortilla crisps

Hot smoked salmon 12

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

SIDES

Sweet potato crisps	4.5
Caramelised sweet potato	6
Asparagus, Onsen egg, peanuts	8.5
Aubergine, smoked yoghurt, pecans	8.5
Baked eggs, avocado, spinach	9.5

Ask about our daily desserts

