

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	6.5
Padrón peppers	5.5
Smoked cheddar tequeños	6
Brown crab and yuca churros	6.5
Beef short rib croquetas	6.5
Grilled chicken anticuchos	7
Cancha	3

SWEETS

Blackberry and sorrel "Suspiro de Limeña"	8.5
Peruvian chocolate, toasted quinoa ice cream	8.5
Coconut & brown butter "Leche frita"	8.5
Burned butter ice cream, miso meringue, sweet potato	7.5
Pumpkin custard, almond sponge, dulce de leche, cocoa nib	7.5
Fig alfajores, Perfecto Amor, almonds (5 pieces)	7.5
Peruvian chilli & cacao truffles (5 pieces)	7.5

SEA

Gamba roja, Granny Smith, amaranth	14.5
Sea bass ceviche, tiger's milk, choclo, sweet potato crisps	11.5
Scallop tiradito, elderflower & coconut, tiger's milk, mango	12
Sea bream tiradito, tiger's milk, fennel, purple cauliflower, chives, truffle oil	11.5
Salmon tiradito, green apple, coconut, pink peppercorn	11.5
Yellowfin tuna, pickled potato, XO, cucumber	13
Quinoa 'Chaufa del Mar'	16
Galician octopus, confit potatoes, wakame, egg bottarga	20
Crispy sea bass, amarillo fish sauce	18

LAND

Peruvian fried chicken, atacama hot sauce	9
Crispy lamb belly, jalapeño, miso	12.5
Spicy raw beef, burned jalapeño & cocoa dressing, tortilla crisps	15
Iberico pork 'Pluma', whipped feta, spicy herbs	20
'Duck on Rice'	17
'Pollito a la Brasa', lamb's lettuce, lemon thyme	19
Beef short rib 'Pachamanca', ají, sweet potato	27
Leg of lamb, ají panca, chimichurri (for 2 to share)	33

SOIL

Miso-cured carrot, red quinoa, Peruvian kimchi	10.5
Smoked mushroom ceviche, maíz, smoked olive oil	9.5
Charred broccoli, mustard seeds, cancha	9
Plantain, yacón syrup, feta, black olive	9.5
Peruvian asparagus, Onsen egg, peanuts	9.5
Fried aubergine, smoked yoghurt, pecans	9.5
Peruvian rice	5.5

