

## BEVERAGES

### WINES

#### WHITE WINE

##### 2019 I CUNE VERDEJO

La Rioja Alta I Spain I Verdejo

17 80

#### RED WINE

##### 2016 I CUNE CRIANZA

La Rioja Alta I Spain I Tempranillo Blend

17 80

##### 2019 I TWO HANDS ANGEL'S SHARE

Mclaren Vale I Australia I Shiraz

18 90

### BEER

##### PERONI DRAUGHT *Italy* HALF PINT 12

FULL PINT 15

### COCKTAILS

#### SANGRIA

Red Wine, Vermouth, Rum, Orange Juice

Glass

9

Half Jug

25

Full Jug

50

#### PISCO SOUR

Pisco, Angustura, Lime, Egg White

18

#### CHILCANO

Pisco, Ginger Ale, Fresh Lime, Amargo Bitters

16

#### GIN & TONIC

Gin, Tonic

16

## TAPAS

#### GAZPACHO (V)

Cold Tomato Soup, Japanese Cucumber, Raspberry Vinegar

9

#### ANTICUCHOS

Marinated Skewers, Adobo Sauce, Aji Amarillo Sauce, Crispy Quinoa

#### SPANISH CHEESE PLATTER

Manchego, Mahon, Idiazabal, Murcia, Quince Paste, Coca Bread

22

#### ORGANIC CHICKEN

22

#### WAGYU BEEF

25

#### GAMBAS

Prawns in Garlic Oil and Dried Chilli, Potato Pureé, Garlic Chips

26

#### CHICHARRONES

Crispy Pork Belly, Peruvian Chili Mayo, Sweet Potato, Criolla Salad

26

#### BABY CALAMARI

Baby Squid, Yuzu Aioli, Lemon Zest, Black Pepper

24

#### CAUSA LIMA

Peruvian Potato Salad, Aji Amarillo, Crabmeat, Tartar Sauce, Tobiko & Avocado Pureé

24

#### GRILLED OCTOPUS

"A La Plancha" Tartar Sauce, Black Olive Tapenade, Light Hummus

28

#### CEVICHE

##### CEVICHE CLASICO

26

Market Fish, White Tiger's Milk, Sweet Potato

#### JAMON IBERICO

36 Months Aged Iberico Ham, "CINCO JOTAS" Crystal Bread, Freshly Grated Tomatoes

48

##### CEVICHE VERDE

28

Prawns, Calamari, Fish & Crab, Jalapeño, Lime, Herbs, Corn Tortilla Chips

#### PATACONES (V)

Green Plantain Crackers with Avocado Guacamole

12

##### CEVICHE TONO

28

Market Fish, Crispy Calamari, Sweet Purple Potato Pureé, Smoked Aji Amarillo, Tiger's Milk



ALL FISH SERVED ARE SUSTAINABLY SOURCED

All prices are subject to 10% service charge and prevailing government tax



## SIGNATURE PAELLAS AND FIDEUAS

20 Mins of Preparation

### THE SEAFOOD PAELLA

Bomba Rice, Spanish Saffron, White Wine, Potato, Charred Tomatoes, Chick Peas, Saffron Aioli

*With Seafood of the Day*

**38/68**

*With Sustainable Fish*

**38/68**

### THE CHICKEN AND CHORIZO PAELLA

**36/62**

Bomba Rice, Spanish Saffron, Chorizo Pork Sausage, Chick Peas, Broccoli, Cauliflower, Marinated Chicken, Green Beans, Red Mojo Aioli

### PORK AND CHESTNUT FIDEUA

**36/62**

Traditional Noodle Paella, Mushroom Duxelle, Chestnuts, Pork Jowl, Artichokes, Salmorejo Aioli

## MAIN COURSES

### SUDADO PESCADO

**36**

Peruvian Fish Stew, Onion, Tomato, Parsley and Potatoes

### PESCADO A LA TALLA

**36**

Grilled Market Fish, Adobo and Parsley Sauce, Orange Salad

### POLLO A LA BRASA

**32**

Peruvian Style Roasted Half Chicken, Fried Potatoes, & Smoked Mayo

### SPANISH PORK JOWL

**34**

Cous Cous, Charred Cauliflower, Aged Balsamico, Yogurt Cucumber Sauce

### SUCKLING PIG

Roasted "Spanish Style", Potato Pureé, Mix Salad Arugula Salad, Sweet & Sour Sauce

### LOIN

**65**

### LEG

**70**

### LOMO SALTADO

**42**

Stir-Fried Beef, Tomatoes, Onions, Coriander, Fries

## DESSERTS

### SPANISH CHURROS

**12**

Warm Chocolate Sauce, Vanilla Pastry Cream

### ALFAJORES

**12**

Butter Cookies with Dulce de Leche & Mango Mousse

### TRES LECHES

**10**

Moist Coconut Cake, Pineapple Fruit Compote, Vanilla Whip Cream



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