

MENÚ



WELCOME TO CEVICHE OLD ST
INSPIRED BY THE COAST OF PERU, WITH LOVE.
CON CARÍÑO

MAIN MENU

SMALL PLATES

PLANT-BASED / VEGETARIAN

- Cancha crunchy corn (VG) 2.5
- Corn fritters, herb, avocado dip (V) (GF) 4
- Quinoa, butter beans and golden berry salad (VG) (GF) 7
- Savoury corn and feta cake, salsa criolla (V) (GF) 7

FISH / MEAT

- Pork chifa tequeños, wonton rolls, sweet chilli dip 4.5
- Chicken wings, sticky rocoto sauce (GF) 6.5
- Panca chilli beef heart skewers (GF) 8
- Steamed buns, tempura seabass, amarillo mayo 8.5
- Classic Ceviche, seabass,
sweet potato, choclo corn, lettuce (GF) 9
- Don Ceviche, seabass,
sweet potato, amarillo chilli (GF) 9
- Tuna Nikkei ceviche (GF) 9

SANDWICHES

- Corn and cheese burger, sweet rocoto sauce, sweet potato wedges (V) 8
- Hot steak sandwich, chips 10

BIG PLATES

- Rotisserie pollo a la brasa half chicken, chips (GF) **15**
Seitan vegan stew, tacu tacu bean and rice patty (VG) **16**
Grilled salmon fillet, spicy potato puree, herb uchucuta sauce (GF) **17**
Lomo saltado, wok cooked marinated beef fillet, proper chips (GF) **18**
Iberico pork, sweet potato wedges, fermented red onions (GF) **18**
Grilled octopus, chorizo, sautéed potatoes (GF) **18**
Rib-eye steak, herb chimichurri, chips, roasted cherry tomatoes (GF) **23**

ADD

- Chips (VG) **3.5**
Chaufa rice (V) (GF) **3.5**
Cassava 'yuca' fries, Huancaína chilli dip (V) **4.5**
Green leaves salad, cherry tomatoes (VG) **4.5**
Grilled asparagus (VG) **6**

DESSERTS

- Picarones doughnuts, Peruvian honey, cinnamon ice cream (V)
2 doughnuts **5**
4 doughnuts **9**
Guava, coconut and chia pudding pot (VG) (GF) **6**
Valrhona Chocolate tart, banana split ice cream (V) **8**

V = Vegetarian VG = Vegan GF = Gluten free

A discretionary 12.5% service charge will be added to your bill. We hope that's ok.

We can try and tweak our dishes to suit your dietary needs if needed. So before placing your order just let one of our team know of any allergies and intolerances you may have. Some items on our menu contain nuts and due to the open nature of our kitchen, we cannot guarantee that any of our dishes are entirely allergen free.

So please do take care when ordering.

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RED

125ML / 175ML / BTL

| | | |
|--|---|---------------|
| Casa Valduga Identidade, Pinot Noir | 2017, Brasil. Red fruits, light texture | 7 / 9.5 / 36 |
| Arpeggio Nerello Mascalese | 2017, Italy, Medium bodied, ripe fruit | 4 / 5.5 / 22 |
| El Pájaro Rojo, Mencía | 2015, Spain. Aromas of red fruits | 37 |
| Prunus Dão Tinto, Touriga blend | 2015, Portugal. Blackberry and anise | 5 / 6.5 / 27 |
| Pasarisa Patagonia, Merlot | 2016, Argentina. Herbal, bright fruit | 8 / 10.5 / 42 |
| Finca Decero, Malbec | 2016, Argentina. Violet, raspberry, long finish | 7.5 / 10 / 39 |
| Ramón Bilbao, Rioja Crianza | 2015, Spain. Medium with fresh dark fruit | 6 / 8.5 / 32 |
| Trapiche, Estacion 1883 Cabernet Franc | 2016, Argentina. Aromas of dark fruits | 34 |
| Garzón, Tannat | 2016, Uruguay. Intense red and black fruit | 43 |
| Nicolas Catena Zapata, Malbec/Cab Sauv | 2011, Argentina. Black fruit aromas with notes of vanilla | 145 |

DESSERT

100ML / BTL

| | | |
|-------------------------|--|---------|
| Finca Antigua, Moscatel | 2016, Spain. Orange, floral, grape aromas, sweet | 10 / 33 |
|-------------------------|--|---------|

BEER AND CIDER

DRAUGHT

PINT / HALF

| | |
|---|----------|
| Freedom Organic Lager - Lager, 4.8% | 5.75 / 3 |
| Freedom Pale Ale - Pale Ale, 4.2% | 5.75 / 3 |
| | BTL |
| Cusqueña - Lager, 5%, 33cl, Premium Peruvian beer | 4 |
| Somos Libres - Pale Ale, 4%, 33cl, | |
| Our own beer, in collaboration with Hammerton Brewery | 4 |
| Big Drop - Lager, 0.5%, 33cl | 4.5 |
| Sassy Rose Cider - 3%, 33cl | 4.5 |
| Hammerton, Pentonville - Oyster Strout, 4.2%, 33cl | 4.2 |
| Siren Liquid Mistress - Red IPA, 5.8%, 33cl | 4.5 |
| The Garden Cider Co - Surrey Plum & Ginger, 4%, 50cl | 5.5 |

COCKTAILS

PISCO SOUR - Sol de Plata quebranta pisco, lime, sugar syrup, egg white, Peruvian Chuncho bitters 8

CALLAO MAI TAI - orange infused Quebranta pisco, homemade pisco falernum, yuzu sake, Ron Cartavio Peruvian rum 8.5

PERU BRAVO - Pomegranate liqueur, pineapple and limo chilli infused pisco, Tepache sour beer, lime, bitters 8.5

EL BOMBÓN - Red berries and chilli infused pisco, açai liqueur, aztec choco bitters, raspberry, chocolate tonic 9

SHISO NEGRONI - Shiso infused pisco, rose vermouth, Campari 9

LIMA TO MANHATTAN - Cherry infused pisco, Pedro Ximenez, cherry aperitif, fig leaf liqueur, Angostura bitters, cherry bitters 9.5

SALVIA PERFECTA - Pisco impostor rum, goji berry infused Barsol Torontel pisco, red vermouth, sage, lime 8.5

FLOREADO - Barsol Acholado Pisco, Aperitif de Normandie, gin, apple juice, cucumber-rosemary-thyme juice, Fever Tree tonic 8.5

LA MUNDIAL - Lemon infused pisco, Aperol, La Fee grapefruit bitters, Rose Cider 9

CHUCHUHUASI OLD FASHIONED - Peruvian Chuncho bitters, chuchuhuasi bark infused pisco, yacón syrup, maple wood smoke 9

LA CHICA NUEVA - Barsol Italia pisco, chicha morada, smoked pineapple shrub, egg white, peach bitters mist 9

MARIA SANGRIENTO - Pisco impostor mezcal, homemade blackberry ketchup, red vermouth, Amarillo tiger's milk 9

ORIGINAL PISCO PUNCH - Vin Mariani, Barsol Italia pisco, pineapple syrup, lime, bitters 9.5

THE IMPOSTORS (PISCO INFUSED WITH BOTANICALS TO RECREATE A PARTICULAR SPIRIT)

DARK & STORMY - Pisco impostor rum, lime, Fever Tree ginger beer 8.5

MEZCAL MARGARITA - Pisco impostor mezcal, orange-infused 1615 pisco, lime, agave 9

SAZERAC- Pisco impostor whiskey, Peychaud's bitters, Peruvian Chuncho bitters, absinthe rinse 9

CORPSE REVIVER - Pisco impostor gin, lemon, Cointreau, Cocchi Americano vermouth, dash of absinthe 9.5

NON ALCOHOLIC COCKTAILS

EFFECTO MARIPOSA - Lavender tea
blackberry and lavender cordial, lime, wild nettle cordial, **4.5**

SARITA - Riesling verjus,
cucumber, lime, Fever Tree elderflower tonic **4.5**

AMARGO SPRITZ - Crodino aperitivo,
non-alcoholic prosecco, Fever Tree aromatic tonic **5.5**

AMARILIS - Seedlip 94 non-alcoholic spirit, Elderflower cordial,
cucumber-rosemary-thyme juice, Fever Tree elderflower tonic **5**

COFFEE

Espresso **1.7**
Double Espresso **2.5**
Americano **2.5**
Mocha **3**
Latte **3**
Cappuccino **3**

HOT DRINKS

Hot Chocolate **3.5**
English Breakfast
Peppermint
Green Tea
Ginger and Lemongrass
Camomille

SOFT DRINKS

Chicha Morada **3**
Coca Cola / Diet Coke **2.5**
Fever Tree **2.5**
tonic / ginger ale / ginger beer
Belu Water Still / Sparkling
small 33cl / large 75cl **1.8/4.5**
Karma Cola* / Gingerella **3**
Fruit Juices **3.2**
orange / guanábana

* Proceeds go back to the people who grow the cola in the Boma and Tiwai villages in Sierra Leone
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WELCOME TO CEVICHE OLD ST

INSPIRED BY THE COAST OF PERU, WITH LOVE.

Our award winning restaurant, art gallery and live music venue serves food and drinks that are fresh and colourful, light and packed with a great variety of big flavours. We are inspired by Peru's Criollo, Chifa and Nikkei cuisine; from our ceviche bar, to our rotisserie and fire grill, we serve small dishes to share or larger 'big plates, plant-based bites or hearty dishes all of which we hope gives you the best possible choice.

Ceviche Old St is the home to the former Alexandra Trust Dining Rooms, a London restaurant landmark originally built in 1898 by Sir Thomas Lipton to feed the working people of East London, For many year, it laid derelict and until we restored it to create our beautiful restaurant. This rich local history, together with the legendary Bar Cordano in downtown Lima, have inspired the ethos of our menu and design.

We are also home to our Ceviche Old St Gallery, showcasing and selling works by Peru's top contemporary artists. All profits go to our chosen charity Amantani, which helps children in the Peruvian Andes gain a better education.

Thank you for choosing us and for enjoying our work. As we say 'Aquí se cocina con cariño'; here we cook with love. This is our motto that refers to our relentless attention to detail, excellence and care shown in all aspects of what we do; from the way we prepare an innovative dish to the way our team works like a happy family. The Ceviche Family.

Martin Morales, chef, restaurateur.

CEVICHE OLD ST

2 Baldwin Street,
London, EC1V 9NU

CevicheRestaurants.com



Ceviche
F A M I L Y

CevicheFamily.com