

Welcome to our kitchen. Home to an exquisite selection of contemporary Mexican and Peruvian small plates.

Contemporary Mexican

To Start

Our homemade nachos and signature guacamole 7.5

Our Soft Tacos (two tacos per serving)

Dry-rubbed short rib with smoked chilli mayo 5.5

Tiger prawn with papaya habanero salsa 7

Mayan-spiced marinated chicken with cilantro, black lime, garlic salsa and cayenne pepper mayo (live from our Al Pastor Grill) 5

Josper-grilled chorizo with our signature guacamole, Árbol chilli and spicy lemon salsa 6

Chilli lime veggie chicken 5

Tostadas (three tostadas per serving)

Shredded crab with spicy ginger mayo 7

Smoked tuna with tequila lime mustard 7

Small Plates / Ensaladas

Crispy tiger prawns with cayenne pepper mayo 12.5

Black Pearl-peppered calamari with tequila lime sauce 9.5

Beef chilli cheese and cilantro sliders with jalapeño mayo 12

Mexican matchstick chicken with habanero 7

Grilled corn on the cob, chilli lime, cayenne pepper and Mexican cream cheese 6

Crispy duck and pomegranate ensalada with papaya chilli dressing 8

Our signature Mayan-spiced marinated chicken ensalada with cashews, black lime and sesame oil 7

Grilled aubergine with margarita chilli salsa 7

Josper Grill

Black lime and cilantro chicken skewers 9

28-day-aged 10oz rib-eye with cumin, garlic and cilantro 20

Stone bass with crushed Andean chilli lime sea salt 12

Mexican street-spiced asparagus 8

Sides

Mexican-spiced rice with cilantro and lime 3

Chilli-salted midnight black beans 3

Our signature guacamole 5

Contemporary Peruvian

Our Hard Tacos (two tacos per serving)

Tuna with chilli lemon 4

Smoked salmon with jalapeño sauce 4

Beef tartare with ají amarillo 6

Tiger prawn with lime and cilantro 4

Vegetable with tomato salsa 3

Ceviche / Para Picar

Sea bass ceviche with avocado, white corn and red onion 12

Tomato ceviche 6

Sliced salmon, quinoa and paper-thin salad with jalapeño dressing 10

Seared scallop salad with lemon rocoto dressing 12

Avocado corn salad with blackberry dressing 8

Marinated corn-fed chicken with garlic, oregano and ají amarillo 11

Anticucho and Robata

Sliced beef tenderloin anticucho 12

Lamb cutlets with red anticucho 20

Robata pisco-glazed smoked paprika ribs 8

Seared robata tenderstem broccoli, charred kale and shimeji mushroom anticucho (served in our hot clay pot) 7

Robata chicken wings with green habanero chilli sauce 6

Salsas

Papaya and habanero salsa 2

Árbol chilli and spicy lemon salsa 2

Charred lime margarita salsa 3

Anaheim chilli and tomato salsa 2

If you have a food allergy or intolerance, please speak to a member of our staff before you order or consume any food or beverage. A discretionary service charge of 12.5% will be added to your bill. All prices are inclusive of VAT.