



Welcome to our café-restaurant serving authentic Peruvian recipes and those with a modern twist. Our dishes are packed with many different flavours because alongside our traditions our food has touches of Japanese, Chinese, Spanish and Italian food.

Many are recipes from my childhood growing up in Peru but always using British produce and some key Peruvian ingredients to add that authentic taste.

We follow the ethos of 'Aquí Se Cocina Con Cariño'; 'Here We Cook With Love'. This was my granny Mamita Natty's saying and we've adopted it as it refers to the way we care for our customers, team, growers and environment.

Ps. Peru's most loved dishes and drinks are in boxes and my recommendations are in blue.

Martin, chef and founder

STREET BITES

TOASTED CORN NUTS (VG) 3
CANCHA

Crunchy, salted and home made.

PERUVIAN BAO BUN 3.5
JALEA

Tempura seabass, soft steamed bun, salsa criolla, amarillo chilli mayo.

CORN FRITTERS (V, GF) 3.7
TORREJAS DE MAÍZ

With amarillo mayo and corn nuts pesto.

CASSAVA FRIES (V/VG/GF) 4.8
YUCAS & HUANCAINA

With our famous amarillo chilli and feta dip.

CRISPY PORK ROLLS 6
TEQUEÑOS DEL CHIFA

With sweet rocoto red pepper dip.

BEEF HEART SKEWERS (GF) 6
ANTICUCHOS

With smoked panca chilli marinade, Andean corn, rocoto sauce.

These are Peru's answer to shish kebabs and carry memories of crazy nights out in Lima. For the real Peruvian experience have these with

STICKY WINGS (GF) 7
ALITAS

With a chifa-style sweet and savoury smoked panca chilli glaze.

CEVICHE

ARTICHOKE CEVICHE (VG/GF) 7
CEVICHE DE ALCACHOFAS

Jerusalem and Globe artichoke, sweet potato, rocoto tiger's milk.

DON CEVICHE (GF) 9.4
CEVICHE DE LUBINA

Our famous seabass ceviche recipe with avocado, amarillo chilli tiger's milk, limo chilli, sweet potato, red onion.

PASSIONATE SALMON (GF) 9
TIRADITO

With passion fruit tiger's milk, mixed quinoa, salsa criolla, watercress.

PERUVIAN CEVICHE (GF) 9.4
CEVICHE PERUANO

Seabass, classic tiger's milk, sweet potato, red onion, Andean corn, cancha corn nuts.

This is Peru's classic ceviche. We can't offer you a seat next to the Pacific Ocean but we can certainly bring you close to that feeling with this dish.

PRAWN & AVOCADO (GF) 7
CAMARÓN Y PALTA

Prawn tartare, sweet potato crisp and rocoto tiger's milk.

CLASSICS

BRAISED AUBERGINE (V/VG/GF) 8
ADOBO

With a smoked panca chilli and rocoto red pepper curry, feta, butter beans. Add steamed rice, Peruvian style.

CHICKEN PACHAMANCA (GF) 9.5
PACHAMANCA DE POLLO

Chicken breast, smoked panca and Andean huacatay herb sauce, sweet potato.

EDITH'S CORN CAKE (V/GF) 7
PASTEL DE CHOCLO

Sweet corn and feta cheese fluffy cake, sliced avocado, salsa criolla, Huancaína sauce. We love Edith. She showed us this recipe many years ago and now it's a real favourite.

SEABASS TAMAL (GF) 9
TAMAL DE PESCADO

With a kale, basil and corn nuts pesto, red pepper and corn cream.

PORK SHAMBAR (GF) 11
SHAMBAR CON CHICHARRÓN

Pork belly, rich crackling, coriander and potato mash.

GRILLED OCTOPUS (GF) 15
PULPO A LA PARRILLA

With a sweet chancaca glaze, and a butterbean and lúcuma purée. Perfect with a chilli-pressed watermelon, quinoa and feta salad.

FLAMBÉ BEEF FILLET (GF) 14
LOMO SALTADO

With thick-cut chips, tomatoes and onions. We tasted 1000s of Peru's best lomo saltados to create this recipe. After all, it's Lima's number 1 hot dish. Add steamed rice, Peruvian style.

SALADS

TOMATO & POTATO CAUSA (V/GF) 6
CAUSA DE TOMATE

With heritage tomatoes, green peas, cold potato mash and passion fruit tiger's milk.

CHILLI-PRESSED WATERMELON, QUINOA & FETA SALAD (V/VG/GF) 7
ENSALADA DE SANDIA

With a lemon and cancha vinaigrette.

SIDES

STEAMED RICE (VG/GF) 3

POTATO CHIPS, AMARILLO MAYONNAISE (V/VG) 3.5

ASPARAGUS, HUANCAINA SAUCE (V/GF) 6.5

DESSERTS

CHOCOLATE & CHIA BROWNIE (VG/GF) 5.5

With passion fruit coulis, chocolate ganache.

TRADITIONAL DOUGHNUTS (V) 5
PICARONES

Two pumpkin doughnuts, cinnamon ice cream.

ICE CREAM (V/GF) 4

Two scoops of dulce de leche, cinnamon or passion fruit sorbet (VG/GF).

STRAWBERRY & LIME MERINGUE POT (V/GF) 5

Strawberry, avocado cream, lime meringue, pink peppercorn chantilly.

LLAMA EXPRESS LUNCH MENU

EXPRESS LUNCH WITH NO DRAMA-LLAMA!

WEEKDAYS 12-3PM

ONE BIG DISH £8
TWO DISHES £10
THREE DISHES £12

Choose one dish per section



BITES

CRISPY PORK ROLLS
CORN FRITTERS (V/GF)

BIG DISHES

BRAISED AUBERGINE, CHIPS (V/VG/GF)
POKÉ CEVICHE (GF)
CHICKEN PACHAMANCA (GF)

DESSERTS

CHOCOLATE & CHIA BROWNIE (VG/GF)
ICE CREAM (V/GF)

GLOSSARY

CEVICHE is Peru's national dish. It's made with sashimi grade raw fish or vegetables, with tiger's milk. It's fresh, zingy and delicious.

TIRADITO is sashimi sliced fish with a Peruvian twist.

TIGER'S MILK is the marinade for ceviche made with lime and chilli.

CAUSA means 'the cause' and is a salad with a cold potato mousse as a base.

ART

Our walls showcase works by some of Peru's very best artists. All profits go to Amantani, a charity whose work enables indigenous children in Peru get access to a better education.

SIGN UP

To find out about masterclasses, events and invitations sign up to our newsletter: www.CevicheFamily.com/Newsletter

NIKKEI means Japanese-Peruvian cooking.

CHIFA means Chinese-Peruvian cooking.

HUANCAINA is Peru's most famous chilli and cheese sauce from the Andes.

SALSA CRIOLLA is a garnish salad of tomato, onion and coriander with a twist of lime.

(V) Vegetarian
(VG) Vegan

(V/VG) Vegan if you ask for the sauce/cheese to be removed.

(GF) Gluten-free
(N) Contains nuts

Other dishes are made without nuts and flour (gluten), but may contain traces. Dishes marked (V) may contain eggs. If you have any food allergies or dietary requirements please let us know. A discretionary 12.5% service charge will be added to your bill. Service charge is entirely optional.



Our drinks are given just as much attention as our food. We serve a variety of classic and creative cocktails using carefully selected and artisan spirits and we specialize in Pisco.

Meaning 'little bird', Pisco was created by Franciscan monks in Peru in the 16th century. Pisco is distilled in copper stills from the pure grape juice of Peruvian aromatic and non-aromatic varieties such as Quebranta.

The result is a spirit which is rich and varied with velvety aromas.

Our co-founder Raquel has hand-picked New World and European wines to match our dishes. It's a changing selection of wines from some of her favourite producers, alongside some from well-known brands too.

Please ask our manager for recommendations.

COCKTAILS

PISCO SOUR 8
Quebranta grape Pisco, Chunchu Bitters, lime, sugar syrup, egg white.

Pisco Sour is perfect as an aperitivo or enjoyed with a ceviche. It's Peru's national cocktail and was created in the early 1920s. We are known as the pioneers of the pisco sour and people say we have the best recipe as bartenders and pisco fans come from far and wide to try it. As we say in Peru, ¡salud! (cheers!).

MINI PISCO SOUR 4

'CATHEDRAL' PISCO SOUR (LARGE) 12

PASSION FRUIT PISCO SOUR 8
Quebranta grape Pisco, Creole Bitters, passion fruit, lime, sugar syrup, egg white.

STRAWBERRY PISCO SOUR 8
Quebranta grape Pisco, Creole Bitters, strawberries, lime, sugar syrup, egg white.

MOCKTAILS

VIRGIN PISCO SOUR 5.5
Fresh lime, Seedlip Garden 108, sugar syrup, egg white, Djargelee tea & chamomile droplets.

PADDINGTON'S FRUITY FORAY 4.5
Riesling verjus, cucumber, lime, London Essence tonic water.

EL FUJIMORI 4.5
Ginger and lemongrass cordial, turmeric, non-alcoholic absinthe, apple soda.

MACHU PICCHU TONIC 4.5
Hibiscus infused ginger and lemongrass cordial, lime, London Essence tonic water.

CLASSIC CHILCANO 7
Barsol acholado pisco, lime, Peruvian Chunchu bitters, London Essence ginger ale.

FLIGHT OF THE CONDORS 7
Lychee pisco, dry gin, ginger and lemongrass cordial, guanábana, blueberry liqueur.

MIRAFLORES NEGRONI 7
La Diablada acholado Pisco, rhubarb gin, rose vermouthe, contratto bitter.

LIMA MARTINI 8
Ginger infused pisco, passion fruit puree, apricot liquor, pineapple, honey.

ANDES MARGARITA 8
Hibiscus infused pisco, mezcal, blood orange liqueur, lime, agave, hibiscus salt.

BARRANCO TO SOHO 8
Limo chilli-infused pisco, elderflower liqueur, cucumber, lime, egg white and cracked black pepper.

TORO MATA ESPRESSO MARTINI 7
Coffee-infused pisco, quinoa vodka, espresso coffee.

BEERS & CIDER

CUSQUEÑA 4
Lager, 5%, 33cl, Premium Peruvian beer.

HAMMERTON N1 4
Pale Ale, 4.1%, 33cl.

LUCKY SAINT 4.5
Low alcohol lager, 0.5%, 33cl.

SASSY ROSÉ CIDER 4.5
3%, 33cl.

CLASSIC SPIRITS

All our spirits are 50ml unless otherwise stated (25ml and 35ml available on request) and served with a mixer of your choice.

GIN 9
King of Soho 13
London to Lima

WHISKY 8
Buffalo Trace 13.5
Nikka from the Barrel

RUM 9
Barcelo Imperial 10yrs 11.5
Diplomático Reserva Exclusiva

VODKA 9
Fair Quinoa

SOFT DRINKS

BELU WATER 1.8 / 4.5
Still or sparkling.
Small 33cl / Large 75cl

LONDON ESSENCE TONICS AND SODAS 2.5
Classic Tonic / Pomelo & Pink Pepper Tonic / Grapefruit & Rosemary / Orange & Elderflower / Rhubarb & Cardamon Soda / Ginger Beer.

PURPLE LIMEADE CHICHA MORADA 3
Peru's iconic refreshing drink is rich in antioxidants as it's made from purple corn essence. It's mildly sweet, has zesty lime juice and is surprisingly invigorating due to the spices used in its preparation.

WINES

WHITE

125ML / 175ML / BTL

CHARDONNAY, STORMY CAPE 3.5 / 5 / 19
2018, South Africa. Zesty and refreshing.

MELODIAS PINOT GRIGIO, TRAPICHE 4.5 / 6.5 / 25
2018, Argentina. Intense citrus, fruity.

MANCURA ETNIA, SAUVIGNON BLANC 4.75 / 6.75 / 26
2018, Chile. Vegan, light, citrus and tropical.

PICPOUL DE PINET, RÉSERVE ROQUEMOLIÈRE 5.25 / 7.25 / 28
2018, France. Crisp, light, aromatic.

LIEVLAND CHENIN BLANC 5.25 / 7.25 / 28
2018, South Africa. Sweet spice, apple.

GAVI DI GAVI, ASCHERI 39
2018, Italy. Dry, balanced, floral, green fruit.

ALBARIÑO DO RIAS BAIXAS, MAR DE FRADES 7.5 / 10 / 42
2018, Spain. Fresh salinity, tropical fruit.

CHARDONNAY LOT 5, VIÑA LEYDA 43
2015, Chile. Hint of apple, woody and sweet.

RED

125ML / 175ML / BTL

SHIRAZ, STORMY CAPE 3.5 / 5 / 19
2018, South Africa. Soft and dry, spicy.

CABERNET SAUVIGNON, VINAMAR 4.5 / 6.5 / 25
2018, Chile. Aromas of berries, vanilla notes.

PRUNUS DÃO TINTO, TOURIGA BLEND 5.8 / 7.8 / 29
2016, Portugal. Blackberry and anise.

TRAPICHE, ESTACION 1883 CABERNET FRANC 38
2016, Argentina. Dark fruits and spices.

BRUNITO ROSSO TOSCANA IGT, DA VINCI 32
2016, Italy. Red berries, floral aromas. Full bodied.

FINCA DECERO, MALBEC 7 / 9.5 / 38
2016, Argentina. Vegan. Violet, raspberry, long finish.

CASA VALDUGA IDENTIDADE, PINOT NOIR 7.5 / 10 / 40
2017, Brasil. Red fruits, light texture.

SPARKLING

150ML / BTL

ITYNERA PROSECCO DOC TREVISO, 6.5 / 32
N.V., Italy. Delicate, fruity with mineral notes.

125ML / BTL

VEUVE CLICQUOT BRUT CHAMPAGNE, 13 / 75
N.V., France. Fresh and powerful, rich fruit.

ROSÉ

125ML / 175ML / BTL

OLIVIER COSTE ROSE, LANGUEDOC-ROUSSILLON 5 / 7 / 29
2018, France. Light pink colour, red berries and peach flavours.

COFFEE & TEAS

ESPRESSO / CORTADO 2 / 2.2
Single / double.

AMERICANO FLAT WHITE / LATTE CAPPUCCINO 2, 2.5, 2.7
All available decaf

Almond, coconut, oat or soya milk. 0.5

PISCO ESPRESSO MARTINI 7

FAIRTRADE NEMI TEAS 2.5
English Breakfast / Peppermint / Green Tea Ginger and Lemongrass / Camomille.

Fresh mint tea also available.

RECOMMENDED

CEVICHE: Peruvian Kitchen 25



ANDINA: The Heart of Peruvian Food 25

PERU MARAVILLOSO Vintage Latin, Tropical & Cumbia. From our record label Tiger's Milk Records. CD/VINYL LP 10/18

