

SEÑOR CEVICHE

MENU

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PARA PICAR

QUINOA CROQUETAS 6.5

Quinoa and cheddar croquetas with ají rocoto and pineapple salsa (v)

TEQUENOS 6

Pork belly and feta cheese filled pastry

CALAMARES 8

Crispy baby squid with pickled jalapeño miso salsa

CHIFA CHICHARRONES 8.5

Slow-cooked, crispy pork belly with smoked sweet potato purée and chancaca soy



CEVICHE

EL CLÁSICO 8.5

Sea bass ceviche with ají limo tiger's milk, sweet potato purée, choclo corn, red onion, coriander and plantain (gf)

BBQ JERUSALEM ARTICHOKE 7.5

Grilled Jerusalem artichoke, fennel and samphire ceviche with ají amarillo tiger's milk, confit tomato and purple corn cracker (ve) (gf)

SEÑOR CEVICHE 9.5

Sea bass and octopus ceviche with ají amarillo tiger's milk, sweet potato purée, avocado, coriander, red onion and crispy baby squid

NIKKEI CEVICHE 10

Yellowfin tuna, sea bass, ponzu tiger's milk, yuzu tobiko and langoustine cracker

*All our dishes are freshly prepared and made for sharing.
We recommend three dishes per person, or more if you're hungry!*

SEÑOR CEVICHE

PERUVIAN BBQ

SKATE WING	8
<i>With aji panca and yoghurt marinade (gf)</i>	
ASPARAGUS & SWEET POTATO ANTICUCHOS	7.5
<i>With Huancaina sauce and shichimi pepper (v) (gf) (veo)</i>	
CORAZÓN DE RES	9
<i>Marinated beef heart skewers with anticucho salsa (gf)</i>	
SUPER POLLO	9.5
<i>Marinated and grilled corn-fed chicken leg with rocoto salsa (gf)</i>	
PACHAMANCA PORK RIBS	14
<i>Slow-cooked baby back ribs with Yakiniku sauce and roasted peanuts (n) (gf)</i>	
FLAT IRON Y NIKKEI UCHUCUTA	14
<i>Papaya marinated flat iron steak with pickled shiitake mushroom and uchucuta sauce (gf)</i>	



SIDES

PATATAS FRITAS	4
<i>Sweet potato fries with aji rocoto mayonnaise (v)</i>	
FRIJOLES NEGROS	4.5
<i>Black beans, smoked bacon, burnt aubergine, aji panca, pineapple and soured cream (gf)</i>	
REPOLLO A LA PARRILLA	6.5
<i>Charred hispi cabbage with burnt butter, garlic miso, green chillies and roasted pecans (v) (gf) (n) (veo)</i>	

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POSTRE

BARRANCO BRÛLÉE	6
<i>Dulce de leche creme brûlée with shiso and pineapple granita (v)</i>	
DULCE DE LECHE ICE CREAM	5
VEGAN CHOCOLATE MOUSSE	6
<i>with caramelised hazelnuts (n)</i>	



DIGESTIVOS Y MÁS...

LIMA ESPRESSO MARTINI	9
<i>Pisco Sol de Plata, espresso, Kahlúa</i>	
CHICHA MORADA NEGRONI	9.5
<i>Pisco Sol de Plata, inf. piña skins, cloves & cinnamon sticks, Campari, Carpano Antica</i>	
PISCOCELLO	5.5
<i>Lemon infused Pisco Sol de Plata</i>	
SERENA	5.5
<i>Red fruit infused Pisco Sol de Plata</i>	
A SELECTION OF TEAS AND COFFEES	

*(v) vegetarian (ve) vegan (veo) vegan option available
(n) contains nuts (gf) gluten free*

*Please advise a member of staff if you have any particular
dietary requirements or allergies.*

A discretionary 12.5% service charge will be added to your bill.

DRINKS

SEÑOR CEVICHE

COCTELES

PISCO SOUR 9

*Pisco Sol de Plata, lime juice, egg white,
Chuncho bitters
Choose from Classic, Passion fruit,
Spiced pineapple, Chilli or Peruvian herbs*

AYAHUASCA 9.5

*Ron Cartavio Black, apricot brandy, spiced
pineapple cordial, lime, sugar, ginger beer*

MAMACITA 9

*Don Julio Blanco, Cointreau, chilli cordial,
lime juice*

SEÑORITA 9

*Ketel One Vodka, Chambord, rose wine syrup,
lime juice, prosecco*

PIURA 9

*Pisco Sol de Plata, Teisseire pineapple syrup,
lime juice*

LIMA ESPRESSO MARTINI 9

Pisco Sol de Plata, espresso, Kahlúa

CLASSIC COCKTAILS From 9

HOMEMADE PISCO INFUSED SHOOTERS 5.5

SEÑOR CEVICHE

LIMA HAPPY HOUR

*2-for-1 Cocktails
Available Mon-Fri, 3-7*

SEÑORITA 9

*Ketel One Vodka, Chambord, rose wine syrup,
lime juice, prosecco*

PIURA 9

*Pisco Sol de Plata, Teisseire pineapple syrup,
lime juice*

MAMACITA 9

*Don Julio Blanco Tequila, Cointreau, chilli
cordial, lime juice*

CHILCANO DE PISCO 9

*Pisco Sol de Plata, ginger syrup, angostura
bitters, ginger ale*



BEER

CUSQUEÑA 5

ASAHI 5



SPIRITS & MIXERS

Served with a 50ml measure of alcohol from 7.5

SEÑOR CEVICHE

NON-ALCOHOLIC

LIMA LEMONADE	3
<i>Lime, sugar, mint, soda</i>	
EMPERADOR	4
<i>Blackberry, mango and cinnamon</i>	
AMAZONIAN ELIXIR	4
<i>Elderflower, cucumber and basil syrup with apple juice</i>	



SOFT DRINKS

JUICES	3
<i>Apple, Orange, Cranberry, Pineapple, Passion Fruit</i>	
SODAS	3
<i>Coca-Cola, Diet Coke, Limonata, Ginger Beer, Soda Water, Ginger Ale</i>	
WATER	750ML
<i>Still or Sparkling</i>	3.5

SEÑOR CÉVICHE

WINE

SPARKLING

125ml / Bottle

Italy

Fili, Prosecco Brut, Sacchetto Vini 7 / 38
Lemon, pear

Argentina

Doña Paula, Sauvage, Mendoza 29
Mineral: Citrus, Cut Grass

WHITE

175ml / Bottle

Chile

De Gras, Chardonnay, Colchagua Valley 7 / 27
Creamy, crisp, refreshing

Litoral, Sauvignon Blanc, Leyda Valley, 9 / 38
Guava, nettle

Spain

Mesta Organic, Verdejo, Uclés 23
Floral, pear, peach

Inmácula, Viognier Viura, Navarra 8.5 / 36
Ripe, melon, citrus

Albariño 'O Con', Xosé Lois Sebio, Rias Baixas 44
Oaked, rich, lemon

Argentina

Alto Molino, Torrontés, Cafayate 8 / 32
Aromatic, lychee, grape

SEÑOR CEVICHE

ROSÉ

175ml / Bottle

Chile

Viña Echeverría, Pinot Noir Rosé, 6.5 / 25
Casablanca Valley
Fruit: Strawberry, Raspberry

RED

Chile

Carmenère, Undurraga, Valley Central 7 / 27
Herbal, damson, plum

Anané Cabernet Sauvignon Reserva, 8 / 32
Maule Valley
Rich, blackcurrant, plum

Spain

Mesta Organic, Garnacha, Uclés 23
Fresh, blackberry, spice

Inmune, Garnacha, Navarra 8.5 / 36
Elegant, cherry, violet

Argentina

Piattelli Vineyards, Malbec, Cafayate 9 / 40
Silk, blueberry, tobacco

Zorzal Eggo Filoso, Pinot Noir, Tupungato, 44
Mendoza
Pure, redcurrant, graphite

LUNCH

LUNCH SPECIAL

17pp

All dishes served to share

PARA PICAR

CALAMARES

Crispy baby squid with pickled jalapeño miso salsa

CHI FA CHICHARRONES

Slow-cooked, crispy pork belly with smoked sweet potato purée and chancaca soy

CEVICHE

SEÑOR CEVICHE

Sea bass and octopus ceviche with ají amarillo tiger's milk, sweet potato puree, avocado, coriander, red onion and crispy baby squid

NIKKEI CEVICHE

Yellowfin tuna, sea bass, ponzu tiger's milk, yuzu tobiko and langoustine cracker

PERUVIAN BBQ

PACHAMANCA PORK RIB

Slow-cooked baby back ribs with Yakiniku sauce and roasted peanuts (n) (gf)

SUPER POLLO

Marinated and grilled corn-fed chicken leg with rocoto salsa (gf)

SIDES

PATATAS FRITAS

Sweet potato fries with ají rocoto mayonnaise (v) (veo)

POSTRE

To share

DULCE DE LECHE ICE CREAM

**Vegetarian Version available, please ask a member of our team*