AYLLU

BOTTOMLESS BRUNCH

Saturdays 11am-3.45pm
Sundays 12pm-3.45pm

90 Minutes Bottomless Food £37pp

90 minutes Bottomless food and unlimited white wine,
red wine, sparkling wine or a cocktail of the week £55pp

Guests may only order two dishes per person at a time
Subsequent orders will be processed when 75% of the food served has been eaten

Ceviche

SALMON AND MANGO
Served with onions, coriander

Seabass
Served with cancha, aji amarillo and coriander

Mushroom (Ve)
Grilled oyster mushroom, mushroom tiger milk, corn, wasabi

Taco

SALMON
Salmon, mango, avocado, cancha and poke dressing

PULLED PORK
With chipotle mayo

mushroom and miso (Ve)
Served with sesame seeds and chive

Croquettes

BEEF
Beef velouté, miso, ginger and beef served with rocoto sauce

Quinoa (V)
Sundried tomato, chakalaka sauce

Sides
yucas bravas (V)
hispi cabbage (V)
broccoli (V)

Uramaki Rolls

URAMAKI SALMON
Spicy salmon, avocado, spring onion and sesame seeds

URAMAKI CALIFORNIA
Crab, avocado, tobiko, cucumber and shichimi

Futomaki Yasai (Ve)
Fried sweet potato, mixed vegetables, miso sauce

Robata

CHICKEN TERIYAKI
Chicken skewers marinated with teriyaki sauce

BEEF ANTICUCHO
Beef skewers marinated in anticucho sauce

Grilled Aubergine (Ve)
Aubergine served with miso and chives

Hot Dishes

Pollo a la brasa
Chargrilled poussin, marinated with oregano, garlic, coriander

Slow-cooked short beef rib
Served with choclo puree, aji amarillo and coriander

Papa fresca (V)
Cooked dry Peruvian potatoes, served with seasonal vegetables and purple potatoes puree

Dessert

CHURROS
Chocolate hazelnut sauce, orange zest

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