



# SET MENU

## STARTERS (TO SHARE PER 2 PEOPLE)

CHICKEN SKEWERS  
Corn-fed chicken skewer  
OR  
AUBERGINE TOSTADA  
Miso aubergine, chipotle mayo

## MAINS (TO SHARE PER 2 PEOPLE)

BABY CHICKEN  
Grilled baby chicken, nativo inca sauce, Peruvian herbs  
OR  
PISTACHIO LUMINA LAMB  
Grilled Lumina lamb with a crunchy crust of roasted pistachio and parsley, served with pachamanca herb sauce, red chili and spring onion

## SIDES

RUSTIC CHIPS  
Thin-cut fries with truffle mayo  
CHAUFA RICE  
Peruvian-style fried rice with soy, egg, sesame, spring onion

All dishes are gluten free & dairy free

# DRINKS

## FREE-FLOWING

90 MINUTES OF FREE-FLOWING PROSECCO, APEROL SPRITZ & LAGER BOTTLE (330ML)



## DRINKS UPGRADE

UPGRADE TO FREE-FLOWING PORNSTAR MARTINIS & PALOMA COCKTAILS FOR £15 PER PERSON



# VEGETARIAN SET MENU

## STARTERS (TO SHARE PER 2 PEOPLE)

AUBERGINE TOSTADA  
Miso aubergine, chipotle mayo  
OR  
GUACAMOLE TOSTADA  
Peruvian avocado, tajin, corn nuts, red chili, coriander, cancha, crispy nachos.

## MAINS (TO SHARE PER 2 PEOPLE)

GRILLED AUBERGINE  
Miso-grilled aubergine, chipotle mayo, micro herbs, aji den miso  
OR  
PALMITO CEVICHE  
Palm hearts, coconut leche de tigre, cancha, choclo, flamed sweet potato, cilantro, red chili

## SIDES

RUSTIC CHIPS  
Thin-cut fries with truffle mayo  
CHAUFA RICE  
Peruvian-style fried rice with soy, egg, sesame, spring onion

All dishes are gluten free & dairy free

# EXTRAS

PADRON PEPPERS 10  
Chargrilled Padrón peppers tossed with flaky Maldon sea salt and a squeeze of fresh lime

TENDERSTEM BROCCOLI 10  
Grilled and tossed in sesame oil and acevichado sauce

TROPICAL CRAB & MANGO SALAD 20  
Snow crab, mango, avocado, red amaranth, yuzu pearls, balsamic pearls, aji amarillo salsa

YASAI MAKI (VE-VEG) 18  
Cucumber, yamagobo, avocado, sesame seeds, takuwan, house dressing, shiitake mushrooms in teriyaki sauce

PRAWN TEMPURA ROLL 20  
Prawn tempura, avocado, spicy yuzu mayo, unagi sauce, sesame seeds

PISTACHIO LUMINA LAMB 50  
Grilled Lumina lamb with a crunchy crust of roasted pistachio and parsley, served with pachamanca herb sauce, red chili and spring onion

BLACK COD 50  
Aji den miso glaze, shichimi pepper and hajikami ginger

BONE-IN RIBEYE 80  
Chargrilled ribeye with fresh chimichurri sauce

T-BONE EL FUEGO (1KG) 200  
T-bone steak, charcoal grilled and brought to the table on flame. Served with smoky sofrito sauce, chimichurri and huancaína sauce

TOMAHAWK (1KG) 200  
Grilled tomahawk steak with fresh chimichurri, roasted sofrito sauce and Andean herb mayo

INCA DELUXE DESSERT PLATTER 60  
A celebratory selection of desserts

SINTILLATE®

