

L I M A				C A N T I N A			
P I C A R				C H A R C O A L			
PAN	Home Baked Bread, Black Carob Tree Butter (V)			2	W H O L E S U C K L I N G P I G		
CORN	Ribs Salsa Huancaína, Queso Fresco (V)			8	6 Pax Min. To be ordered 24hrs in advance Market Price		
GUACAMOLE	Lime & Huacatay, Plantain Chips (V)			9	T R A D I T I O N A L P O L L O A L A B R A S A		
					Marinated 24hrs, Andean potatoes, Huacatay	1/2 27	Whole 49
C E V I C H E R I A				OCTOPUS Botija olive, Papa Seca 31			
EL CEVICHE	Sea Bream, Tiger’s Milk, Cuzco Corn			17	S E A S O N A L V E G E T A B L E S grilled, herbs & lime (vg) 22		
TUNA	Tiradito, Avocado, Nikkei Tiger’s Milk			18			
SALMON	Tiradito, yellow Tiger’s Milk, avocado			15	S A L T A D O		
PRAWN	Nigiri Causa, Anticucho Sauce			13	L O M O Beef Fillet, Andean Potatoes, Soy, Jasmine Rice 29		
					Q U I N O T T O Prawns, Octopus, Lime, Quinoa 28		
					O L L U C O S Causa, Mushroom Stew, Broccoli (VG) 24		
				13	S E A B R E A M Rocoto beurre blanc & vegs 26		
S T A R T E R S							
BAO	Pork Belly, Char Siu Sauce, Daikon			13			
POLLO TACOS	A la brasa, Corn Tortilla, Guacamole			14			
BEEF TACOS	Wok, Corn Tortilla, Guacamole			14	S A L S A S		
EMPANADAS	Wok Beef, Yellow Chilli Cream			11	A N T I C U C H O H U A N C A I N A C H I M I C H U R R I 3		
ANTICUCHOS	Wood fired beef skewers, peppers			13	A L L S A L S A S 6		
RIBS	Pork Yakiniku Style, Aji Panca			17			
QUINOA	Asparagus, Passion Fruit Vinaigrette, Queso			15	S I D E S 7		
BURRATA	Salad Gem Lettuce, Coconut & Curry (V)			16	C A S S A V A Crispy Sticks, huancaína (V)		
AUBERGINE	Roasted, Hoisin Sauce, Guacamole (Vg)			15	P O T A T O E S Andean Golden (VG)		
					B R O C C O L I Chili & Soy Sauce (VG)		
					C H A U F A R I C E Peruvian Stir Fried Rice (VG)		
					E N S A L A D A Tomato, Avocado, Red onion (VG)		
S E L E C C I Ó N F O R 2				per person 56	C O R N C A K E		
BEEF TACOS + POLLO TACOS + EL CEVICHE + AUBERGINE							
+ OCTOPUS + LOMO SALTADO + CASSAVA				D E S S E R T S 8			
				P I C A R O N E S Traditional Peruvian Donuts, ice cream			
L U N C H & T H E A T R E 2 COURSES M O N - F R I 12-17:30				21	C H O C O L A T E Mousse		
①	QUINOA TACOS CEVICHE			A L F A J O R E S dulce de leche			
②	1/2 POLLO A LA BRASA SEABREAM AUBERGINE			M A N G O S O R B E T			
S N A C K S : B R E A D 2 ~ C O R N 5 • S I D E S 5							
H O U S E W I N E ~ P I S C O S O U R ~ B E E R 5				Please inform us of any allergies before ordering. A discretionary service			
				charge of 13.5% will be added to your bill.			