



AYLLU

BOTTOMLESS BRUNCH

SATURDAYS 11AM-3.45PM | SUNDAYS 12PM-3.45PM

90 MINUTES OF BOTTOMLESS

FOOD ONLY £37PP

FOOD, WINE (SPARKLING, WHITE, RED) & 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

TO START

SALTED CANCHA

Toasted & salted corn kernels, served on arrival

CEVICHE

SALMON

Served with mango, onions, coriander

SEABASS

Served with cancha, aji amarillo and coriander

MAIZ BATAYAKI (V)

Baby corn, sweet corn, choclo, sweet potato, batayaki tigers milk, corn crisp

APPETISERS

SALMON

Salmon, mango, avocado, cancha on crispy rice

CHICKEN

Spicy mayo, corn and coriander on crispy rice

AVOCADO TACO (V)

Aji amarillo, lime, coriander togarashi powder

CHICKEN KARAAGE

Deep-fried crispy chicken, rocoto glaze, dashi buttermilk, shiso

BEEF TEQUEÑOS

Beef short rib in a pastry dough with ocopa sauce

AUBERGINE ANTICUCHO (V)

Served with miso and chives

URAMAKI ROLLS

SALMON ROLL

Aburi salmon, spicy mayo and spring onion

CALIFORNIA ROLL

Surimi, avocado, tobiko, shichimi

VEGGIE HOUSE ROLL (V)

Mixed leaves, tsuma, yuzu vinaigrette

MAIN COURSES

POLLO A LA BRASA

Roasted poussin with anticucho sauce

CHICHARRON DE PESCADO

Nuoc cham sauce

SLOW-COOKED SHORT BEEF RIB

Served with green pepian and coriander

YASAI KATSU CURRY (V)

Roasted sweet potato, jasmine rice, kimchi

SIDES

PERUVIAN CHIPS (V)

Spiced herbs, huancaína sauce

HISPI CABBAGE (V)

GREEN BEANS (V)

Shio kombu dressing, panca oil, tenkasu kori

DESSERT

CHEFS SELECTION

AYLLU.CO.UK

MENU SUBJECT TO CHANGE. TABLES ARE RESTRICTED STRICTLY TO 90-MINUTE SITTINGS.
LAST ORDERS ARE 15 MINUTES BEFORE THE END OF YOUR SITTING. A LA CARTE IS NOT AVAILABLE DURING BRUNCH.

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



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