

# TASTE OF AYLLU

Please note, these are sharing tasting menus, price is per person and is required for the whole table to order. Only one tasting menu can be ordered for the entire table.

## BUSINESS SET MENU

£29PP

AVAILABLE MON - FRI 12PM - 6PM

### TO START WITH:

SALTED EDAMAME BEANS (V)

### CHOOSE ONE ROLL:

**SALMON ROLL (4PCS)**  
Aburi salmon, avocado,  
spicy mayo

**CALIFORNIA ROLL (4 PCS)**  
Surumi, avocado, tobiko,  
cucumber, shichimi

**VEGGIE HOUSE ROLL (V) (4PCS)**  
Mixed leaves, tsuma, yuzu  
vinaigrette

### CHOOSE ONE CEVICHE:

**LUBINA CLASICA**  
Sea bass, plantain chips, choclo,  
sweet potato, red onion

**MAIZ BATAYAKI (VE)**  
Baby corn, sweet corn, choclo,  
sweet potato, batayaki tigers

**MIXTO**  
Sea bream, squid, coriander,  
lime juice, cancha

### CHOOSE ONE SKEWER:

BEEF

CHICKEN

VEGETABLE

### CHOOSE ONE MAIN:

**SHORT BEEF RIB**  
Slow-cooked short rib, chipotle sauce,  
tenderstem broccoli and green beans

**YASAI KATSU CURRY (V)**  
Sweet potato, jasmine rice,  
kimchi

**SALMON CAZUELA**  
Bomba rice, lemongrass,  
tom-yum paste, smoked ikura

## CUZCO, £45PP

Salted Edamame Beans (Ve)

Tuna Tataki

Lubina Clásica Ceviche

Truffle Roll

Beef Tequeños

Chicken Skewers

Cabbage Skewers

Salmon Cazuela

Chef's Choice Dessert

## MACHU PICCHU, £59PP

Guacamole (V)

Duo of Ceviche

Bluefin Tuna Roll

Beef Tataki

Shrimp Popcorn

Lamb Skewers

Peruvian Steak BBQ

Yucas (V)

Chef's Choice Dessert

Our menu is designed to be shared. Please notify a member of the team if you have an allergy.  
A 12.5% discretionary service charge will be added to your bill. All prices are inclusive of VAT.

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## PICOTEOS

OYSTERS 3 £13 | 6 £24  
Sake cucumber granita, truffle ponzu, tigers milk

GUACAMOLE (V) £8  
Served with corn tortillas and prawn crackers

EDAMAME BEANS (VE) Salted £5 | Spicy £6

SHRIMP POPCORN £9  
Yuzu, spicy mayo

CHICKEN KARAAGE £8  
Deep-fried crispy chicken, rocoto glaze, dashi buttermilk, shiso

BEEF TEQUEÑOS £8  
Beef short rib in a pastry dough with ocopa sauce

BLUEFIN TUNA TARTARE £11  
Tuna with wasabi soy, caviar, truffle, crispy rice

## CEVICHE

MIXTO £10  
Sea bream, squid, coriander, lime juice, cancha

NIKKEI £11  
Yellowfin tuna, raspberry ponzu, tomato condiment, kadaifi

LUBINA CLÁSICA £10  
Sea bass, plantain chips, choclo, sweet potato, red onion

MAIZ BATAYAKI (V) £9  
Baby corn, sweet corn, choclo, sweet potato, batayaki tigers milk, corn crisp

## PIRADITO

TUNA TATAKI £12  
Kombu infused tuna, with Aji Amarillo dressing

BEEF TATAKI £16  
Beef fillet with ponzu salsa, garlic chips, spring onions

HAMACHI £11  
Radish, passion fruit tigers milk, burnt orange, lemongrass tapioca, green oil

## TAQUITOS (3 PIECES)

SALMON £7  
Mango, guacamole, cancha, spring onion

AVOCADO (V) £7  
Aji Amarillo, lime, coriander, shichimi

TUNA £8  
Onion, coriander, olive oil, sesame seeds

CRAB £9  
Avocado, chives, yuzu mayo, tobiko

## BAO BUNS (2 PIECES)

BEEF £10  
Slow-cooked beef shin with teriyaki sauce, criolla salad, and aji rocoto mayo

CHICKEN £9  
Crispy chicken, mango, aji amarillo sauce, Asian pickles

## SKEWERS (2 PIECES)

BEEF £10

LAMB £10

CHICKEN £8

CABBAGE (V) £7

SKEWERS PLATTER £27  
Selection of three skewers of your choice

## ADD ONS

BLACK TRUFFLE 3G / £5

FRESH WASABI 5G / £5

## SUSHI

### SUSHI PLATTER

AYLLU £50  
California roll, truffle roll, tuna maki, two pieces of chu-toro tuna sashimi and two pieces of salmon sashimi, two pieces of hamachi nigiri, two pieces of akami nigiri

SALMON £35  
Salmon and avocado roll, salmon maki, four pieces of salmon nigiri and sashimi

TUNA £42  
Bluefin tuna roll, tuna maki, four slices of tuna sashimi, four tuna nigiri

OMAKASE £45  
8 pieces of sashimi and 8 pieces of nigiri

### SASHIMI (2 PIECES)

SAKE	£6	AKAMI	£7
UNAGI	£7	CHU-TORO	£9
MADAI	£7	HAMACHI	£7

### NIGIRI | ABURI NIGIRI (2 PIECES)

SAKE	£7	AKAMI	£8
UNAGI	£8	CHU-TORO	£11
MADAI	£8	HAMACHI	£8

## AYLLU ROLLS (6-8 PIECES)

SALMON ROLL £11  
Aburi salmon, spicy mayo and spring onion

DRAGON ROLL £15  
Tempura prawn, unagi, spicy cream, bonito, unagi sauce, red tobiko

CALIFORNIA ROLL £12  
Surimi, avocado, tobiko, shichimi

BLUEFIN TUNA ROLL £16  
Akami, shichimi, negi, jalapeno and spicy mayo

TRUFFLE ROLL £15  
White mince fish, truffle mayo, kori kori, truffle

VEGGIE HOUSE ROLL (V) £10  
Mixed leaves, tsuma, yuzu vinaigrette

## MEAT | POULTRY

PERUVIAN STEAK BBQ £35  
Black lime butter, chives, crispy garlic, yolk

SHORT BEEF RIB £22  
Slow-cooked short rib, chipotle sauce, sides tortillas, pineapple relish, chimichurri

LAMB CHOPS £35  
Xinjiang marinade, herb emulsion, white onion puree, panca oil

DUCK ANTICUCHERO £24  
Salsa anticuchera, pickled orange zest, puffed buckwheat

TOMAHAWK £90  
Mushroom XO.

## FISH

BLACK COD £31  
Orange dashi butter, panca oil, crispy leek and ginger

SALMON CAZUELA £24  
Lemongrass, tom-yum paste, bomba rice, smoked ikura

GRILLED SEA BASS £23  
Grilled sea bass, acevichada sauce, green oil

## VEGETARIAN

MIZUNA SARADA (V) £15  
Mizuna, avocado, cucumber, green tomatoes, jalapeno, burrata, yuzu dressing

YASAI KATSU CURRY (V) £18  
Sweet potato, jasmine rice, kimchi

## SIDES

YUCAS (V) £7  
Truffle mayo, Manchego cheese

PERUVIAN CHIPS (V) £5  
Huancaína sauce

CHAUFA FRIED RICE (V) £6  
Stir fried rice, nori, crispy shallots

TENDERSTEM BROCCOLI AND GREEN BEANS (V) £7  
Shio kombu dressing, panca oil, tenkasu kori

scan to view allergens

