

LUNCH SET MENU

£29PP

AVAILABLE MON - FRI 12PM - 3PM

SALTED EDAMAME BEANS (V)

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

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

POLLO AL CARBON  
Grilled chicken thighs on shio koji and aji panca marinade,  
japanese pickled spring onions, chipotle sauce

CHOOSE ONE MAIN:

SLOW-COOKED SHORT BEEF RIB  
Chipotle sauce, tenderstem broccoli

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

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

VEGETARIAN OPTIONS ARE AVAILABLE ON REQUEST.

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.

AYLLU

WHAT'S ON

SPANISH GUITAR NIGHTS  
Every Friday & Saturday from 7pm

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SAMBA BOTTOMLESS BRUNCH  
Unlimited food and drinks £55pp  
Every Saturday 11am - 4pm | Sunday 12pm - 4pm

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.

Appetisers

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|--------------------------------------------------------------------------------------------------------|-----|
| SHOKUPAN (V)<br>Japanese milk bread, smoked kaffir lime butter                                         | £5  |
| GUACAMOLE (V)<br>Served with corn tortillas and prawn crackers                                         | £9  |
| EDAMAME BEANS (VE)<br>SALTED £6   SPICY £7                                                             |     |
| SHRIMP POPCORN<br>Yuzu, spicy mayo                                                                     | £10 |
| GYOZA<br>Prawn and chestnut, yuzu ponzu, spicy prawn oil, tom yum emulsion                             | £12 |
| BEEF BAO BUNS<br>Aji rocoto mayo, chipotle mayo                                                        | £11 |
| CRAB TACOS<br>White crab poached on dashi butter, corn purée, togarashi, manchego, popcorn             | £12 |
| KINOKO CEVICHE (V)<br>Wild mushrooms, quinoa tiger's milk, lapsang oil, jerusalem artichoke, onion ash | £10 |
| AUBERGINE MAPO TOFU (VE)<br>Deep fried tofu, aubergine on mapo sauce, spring onions                    | £17 |
| COURGETTE SATAY (V)<br>Grilled courgettes glazed with satay sauce, yuzu smoked yoghurt, salsa seca     | £15 |
| YASAI KATSU CURRY (V)<br>Sweet potato, jasmine rice, kimchi                                            | £18 |

Salads & Veg

Cold & Marinated

|                                                                                                              |                    |
|--------------------------------------------------------------------------------------------------------------|--------------------|
| BEEF TARTARE<br>Shallots, negi, purple potatoes, egg yolk with wasabi shoyu                                  | £15                |
| LUBINA CLÁSICA CEVICHE<br>Sea bass, plantain chips, choclo, sweet potato, red onion                          | £12                |
| BLUEFIN TUNA TATAKI<br>Kombu-infused tuna with aji amarillo dressing                                         | £16                |
| SASHIMI SELECTION<br>3 kind   5 kind                                                                         | £24   £39          |
| PLATTER FOR 2<br>Bluefin tuna maki, chu-toro tuna sashimi and salmon sashimi, akami nigiri and salmon nigiri | £42                |
| NIGIRI & MAKI                                                                                                |                    |
| NIGIRI SELECTION<br>3 kind   5 kind                                                                          | £24   £39          |
| MAKI                                                                                                         |                    |
| SALMON<br>Aburi salmon, avocado, spicy mayo and spring onion                                                 | £11                |
| DRAGON<br>Tempura prawn, unagi, spicy cream, bonito, unagi sauce, red tobiko                                 | £15                |
| BLUEFIN TUNA<br>Akami, shichimi, negi, jalapeno, avocado and spicy mayo                                      | £16                |
| VEGGIE DRAGON (V)<br>Kakiage vegetable topped with avocado and potato crisp                                  | £10                |
| ADD ONS                                                                                                      |                    |
| BLACK TRUFFLE<br>FRESH WASABI                                                                                | 3G   £5<br>5G   £5 |

Hot & Char-Grilled

|                                                                                                                               |     |
|-------------------------------------------------------------------------------------------------------------------------------|-----|
| LAMB CHOPS<br>Yuzu kosho, lamb sauce, citrus pistachio crust                                                                  | £29 |
| POLLO AL CARBÓN<br>Grilled chicken thighs on shio koji and aji panca marinade, japanese pickled spring onions, chipotle sauce | £20 |
| STEAKS<br>28 days dry aged                                                                                                    |     |
| PICANHA 10 OZ                                                                                                                 | £29 |
| SIRLOIN 10 OZ                                                                                                                 | £34 |
| RIB EYE 12 OZ                                                                                                                 | £45 |
| Served with yuzu kosho chimichurri, koji butter                                                                               |     |
| SLOW-COOKED SHORT BEEF RIB<br>Puffed rice, chipotle sauce, nasturtium                                                         | £29 |
| BLACK COD<br>Orange dashi butter, panca oil, crispy leek and ginger                                                           | £31 |
| SALMON CAZUELA<br>Lemongrass, tom-yum paste, bomba rice, smoked ikura                                                         | £24 |
| GRILLED SEA BASS<br>Sake yuzu glaze, acevichado sauce, pak choi                                                               | £24 |
| SIDES                                                                                                                         |     |
| YUCAS (V)<br>Truffie mayo, Manchego cheese                                                                                    | £7  |
| PERUVIAN CHIPS (V)<br>Huancaína sauce                                                                                         | £5  |
| DONABE RICE (V)<br>Japanese clay pot rice, aji amarillo butter, furikake, black tobiko and pickled lotus root                 | £7  |
| TENDERSTEM BROCCOLI (V)<br>Shio kombu dressing, white soy and almond emulsion, aji panca oil                                  | £7  |

Taste of Ayllu

Served daily. Minimum two people.  
Designed to share amongst the table.

Seasonal, £54pp

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|---------------------------|
| SHOKUPAN (V)              |
| SALTED EDAMAME BEANS (VE) |
| TUNA TATAKI               |
| LUBINA CLÁSICA CEVICHE    |
| AKAMI NIGIRI              |
| SALMON MAKI               |
| SALMON CAZUELA            |
| TENDERSTEM BROCCOLI       |
| SOFT SERVE ICE CREAM      |

Signature, £69pp

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|---------------------------|
| SHOKUPAN (V)              |
| GUACAMOLE (V)             |
| LUBINA CLÁSICA CEVICHE    |
| BLUEFIN TUNA ROLL         |
| CHU-TORO NIGIRI           |
| SHRIMP POPCORN            |
| PICANHA STEAK             |
| TENDERSTEM BROCCOLI       |
| VANILLA BASQUE CHEESECAKE |

scan to view allergens

