

## LUNCH

**2-courses** for 19  
Weekdays from 12-3pm

**STARTER** · *Choose one*

**Pastel de Choclo bites**, Peruvian corn cake, feta cheese, sweet potato (v)

**Sea bass ceviche**, traditional leche de tigre, sweet potato, & choclo corn

**Tuna tostada**, chilli oil, crispy onions

**MAIN** · *Choose one*

**Pork belly**, honey-ginger glazed, choclo & sweet corn purée, feta cheese

**Butternut squash amarillo risotto**, green peas, parmesan (v) +3

**Aji amarillo mussels**, chilli, lime juice, ginger & coriander +5

**Dessert of the day +6**

ask our team for the dessert of the day

## PRE-THEATRE

**5-course sharing spread** 30pp  
Everyday until 6pm

**Chipotle aubergine dip**

cancha corn, pomegranate, St. JOHN sourdough

**Latin stracciatella**

Burrata, heirloom Tomatoes, guava, jalapeño pesto

**Tuna & watermelon ceviche**

yellowfin tuna, furikake, aji amarillo leche de tigre

**Salmon tiradito**

coconut miso, fried leeks, salsa macha

**Dessert of the day**

ask our team for the dessert of the day

Dishes served family style for a minimum of 2 guests.  
Menu must be taken by the entire table.

Please let us know if you have any food allergies or dietary restrictions. A discretionary 12.5% service charge is added to your bill for eat-in. Please let us know if you are not happy and it will be removed.