



SPRING | SUMMER 2024



COCINA PERUANA CONTEMPORÁNEA

PERU COMES TO LONDON WITH LIMA, A CONTEMPORARY PERUVIAN RESTAURANT LOCATED IN THE HEART OF FITZROVIA. THE MENU CREATED BY CULINARY DIRECTOR ROBERTO SIHUAY SHOWCASES PERUVIAN FLAVOURS AND INGREDIENTS IN A CONTEMPORARY STYLE.

FEATURING AN INTIMATE SEMI-PRIVATE DINING ROOM WITH ITS **OWN BAR**, AS WELL AS THE OPPORTUNITY TO HIRE THE RESTAURANT **EXCLUSIVELY**, LIMA LONDON IS THE PERFECT VENUE FOR CORPORATE DINING, PRIVATE CELEBRATIONS AND COCKTAIL RECEPTIONS.

OUR EXPERIENCED TEAM WILL BE ON HAND FROM START TO FINISH TO ENSURE EACH EVENT IS **TAILORED** INDIVIDUALLY, TO SUIT ALL OF YOUR REQUIREMENTS.

LIMA'S BAR

LOCATED DOWNSTAIRS, THIS IS A SEMI-PRIVATE AND RELAXED SPACE FEATURING ITS OWN BAR AND COMFORTABLE SEATING. SUITABLE FOR BOTH SEATED DINNERS AND STANDING RECEPTIONS, THIS BEAUTIFUL AREA IS IDEAL FOR COCKTAIL PARTIES AND LARGER CELEBRATIONS.

Seated
Up To 25 Guests

Standing
Up To 30 Guests





EXCLUSIVE HIRE

SUITABLE FOR CORPORATE DINNERS, SPECIAL CELEBRATIONS & CANAPÉ RECEPTIONS, LIMA LONDON IS AVAILABLE FOR EXCLUSIVE HIRE, GIVING YOU AND YOUR GUESTS A RELAXED, PERUVIAN EXPERIENCE WITH TOTAL EXCLUSIVITY OF THE WHOLE RESTAURANT.

SPLIT OVER TWO SPACIOUS FLOORS, YOU CAN ENJOY A **SEATED DINNER** PREPARED PERSONALLY FOR YOU BY OUR TALENTED CHEFS, FOLLOWED BY **DANCING IN THE BAR** DOWNSTAIRS WITH COCKTAILS ESPECIALLY CREATED BY OUR EXPERIENCED BARTENDERS.

Seated
Up to 54 guests

Standing
Up to 60 guests

CEVICHE COUNTER & TERRAZA

THE SEMI-PRIVATE DINING AREA LOCATED ON THE GROUND FLOOR, PROVIDES AN INTIMATE SPACE TO DINE WITH FRIENDS, FAMILY OR COLLEAGUES, WHILST RETAINING THE ATMOSPHERE OF THE OPEN KITCHEN AND MAIN DINING ROOM.

WITH LARGE OPEN WINDOWS, THIS BRIGHT AND AIRY SPACE IS GREAT FOR SEATED DINNERS, SMALL CELEBRATIONS, AND BUSINESS LUNCHES.

Seated
Up to 10 guests

Outdoor
+ 8 guests





MENU

CULINARY DIRECTOR ROBERTO SIHUAY'S APPROACH TO HIS MENUS IS TOWARDS AUTHENTICITY, SEASONALITY AND FRESHNESS; COMBINING SOME OF THE UK'S FINEST PRODUCE WITH A SELECTION OF UNIQUE INGREDIENTS FROM PERU.

CUZCO MENU

58.

CEVICHE CLASICO

tiger's milk, stonebass, spiced
sweet potato, choclo corn

TUNA TIRADITO

aji amarillo tiger's milk,
chipirones

SAUTÉED MISO AUBERGINE

avocado & sweet potato purée,
crispy onion

CEVICHE CALIENTE

stone bass, corn purée, aji
amarillo tiger's milk

SLOW COOKED RIB OF BEEF

salsa de seco, plantain purée,
coriander

AJI PANCA CAULIFLOWER (V)

beetroot, apple, anticucho sauce

LUCUMA TARTA DE QUESO

TRES LECHEs

caramelo, yuzu gel



TO ADD ON:

miso aubergine +£7
tenderstem broccoli +£7

LIMA MENU

68.



CEVICHE MIXTO

octopus, prawns, wild sea bass,
rocoto tiger's milk

HAND-DIVED SCALLOP TIRADITO

olive oil & lime emulsion,
plantain, coriander

ASPARAGUS & PASSION FRUIT SALAD

tomato, queso fresco, aji amarillo

QUINOTO DEL MAR

octopus, clams, prawns

BEEF FILLET SALTADO

(rubia gallega) crispy potatoes,
oyster sauce & red onion

MUSHROOM AJI

aji amarillo mushroom sofrito, king
oyster mushroom

TO ADD ON:

miso aubergine +£7
tenderstem broccoli +£7

LUCUMA TARTA DE QUESO

TRES LECHES

caramelo, yuzu gel

Dishes may be subject to changes.



LIMA

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