



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.

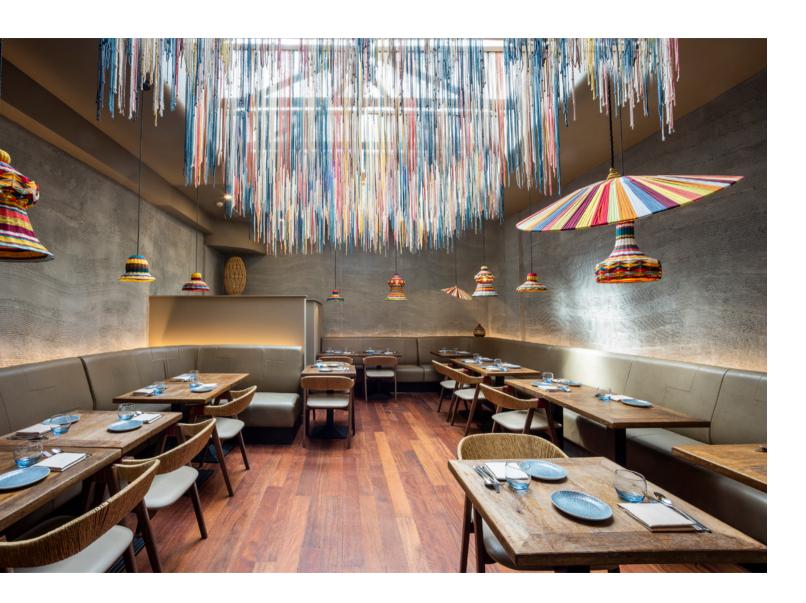
LIMA'S BAR

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

TO ADD ON:

miso aubergine +£7 tenderstem broccoli +£7

LUCUMA TARTA DE QUESO

TRES LECHES

caramelo, yuzu gel

18000

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.





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