CHEF'S MENU - SPRING

2 courses **28.** 3 courses **36.**

Monday to Saturday 12 - 17

CEVICHE MIXTO avocado tiger's milk

MUSHROOMS AL WOK asparagus, lime & botija olive sauce

FREE RANGE CHICKEN 'AL JOSPER' CAUSA

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SALMON chi jau kay sauce, parmentier potatoes, aji amarillo

SLOW COOKED OSSOBUCO anticucho sauce, corn cake

GREEN RICE pachamanca mushrooms, cherry tomatoes, carrots (v)

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ROASTED PINEAPPLE honey glazed

PIURA CHOCOLATE MOUSSE raspberry coulis

HOMEMADE BREAD algarrobina butter - per roll **3.**

SIDES 7.

steamed jasmin rice

broccoli al wok, ginger, chilli & soy

stir fried 'chaufa' rice

miso aubergine

cuzco corn cake

please notify staff of any allergen requirements.

a discretionary service charge of 13.5% will be added to your bill.