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# JOURNEY THROUGH PERU

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## CEVICHE PERUANO

RUBY RED SNAPPER, AJÍ AMARILLO TIGERS MILK, CARAMELISED SWEET POTATO,  
CHOCLO AND CANCHA

## CEVICHE DE TRUCHA

CURED OCEAN TROUT, PASSIONFRUIT LECHE DE TIGRE, BLACK TOBIKO, YUZU,  
KOHLRABI

## PASTEL DE CHOCLO

SWEET CORN CAKE, BLACK GARLIC WHIPPED FETA, PICKLED PUMPKIN, BABY CORN  
AND GARLIC STEMS, SMOKED AJÍ ROCOTO AND SHALLOTS VINAIGRETTE

## CHICHARRON DE POLLO

BANNOCKBURN FREE RANGE SPICED FRIED CHICKEN, AJÍ POLLERO SAUCE,  
SALSA CRIOLLA

## STRIPLOIN BONE-IN

O'CONNOR'S GRASS-FED STRIPLOIN WITH SMOKED CHILI SALSA

## PESCADO DEL AMAZONAS (MIN 3 PEOPLE)

GRILLED RAINBOW TROUT, PATARASHCA STYLE SAUCE, PLANTAIN,  
AJÍ LIMO SALSA CRIOLLA

## PAPAS A LA HUANCAÍNA

CRISPY POTATOES, HUANCAÍNA SALSA, BOTIJA OLIVE DUST

## ENSALADA VERDE

GREEN LEAVES, PALM HEART, LULO VINAIGRETTE, PICKLED BEETROOT,  
TOASTED ALMONDS

## TRES LECHE

TRADITIONAL LATIN AMERICAN SPONGE CAKE SOAKED IN THREE KINDS OF MILK,  
TORCHED MERINGUE, PISCO MACERATED BERRIES

