

VEGAN MENU

APERITIVOS

EDAMAME sea salt and lime	5
PLANTAIN CHIPS aji amarillo	6

SMALL PLATES

MAE TERRA tiny seasonal vegetables, tofu, truffle, beetroot, yuzu, sesame	13
SAMBA SALAD baby spinach, grilled kabocha, truffle ponzu, shavings of heritage carrot, radish, apple and mango dressing	15
CORN SEVICHE white cusco corn, dried white and mixed cancha, lime, red onion	9

ROBATA

VEGETABLES

HERITAGE CARROTS quinoa and tofu emulsion	11
EGGPLANT sweet soy	9

LARGE PLATES

MUSHROOM TOBANYAKI assorted mushrooms, yuzu soy, garlic chips	17
MOQUECA MISTA tofu, seasonal vegetables, coconut milk, dendê oil, lime, chimichurri rice	27

NIGIRI & MAKI

KAPPA MAKI cucumber, truffle tofu crema, mustard cress	7
OSHINKO MAKI pickled radish, shiso, sesame seeds	8
AVOCADO MAKI sesame seeds and coriander cress	8
VEGETABLE SASA avocado, asparagus, padron pepper, coriander, red onion, quinoa, soy paper	12
TEIEN MAKI hon shimeji mushroom, enoki mushroom, okra chip, broccoli sprout furikake, tofu truffle	15

Please direct any enquiries related to food allergies or intolerance to your server prior to ordering. All prices include 20% VAT. A discretionary 13.5% service charge will be added to the bill.