

## APERITIVOS

EDAMAME  
sea salt and lime <sup>VG GF</sup>

PLANTAIN CHIPS  
aji amarillo <sup>VG GF</sup>

## SMALL PLATES

CRISPY CHICKEN TAQUITOS  
avocado, spicy mango salsa

SALMON SEVICHE  
tamarind, sesame,  
seaweed, macademia <sup>GF</sup>

## ROBATA

BLACK COD ANTICUCHOS  
miso <sup>GF</sup>

EGGPLANT  
mustard miso, bubu arere <sup>VG</sup>

## TO SHARE

MUSHROOM TOBANYAKI  
poached egg, assorted mushrooms,  
yuzu soy, garlic chips <sup>V VG</sup>

AJI AMARILLO RICE <sup>VG</sup>

## SUSHI

SPICY TUNA  
cucumber, spicy mayo

MANGO CRUSH  
tuna, salmon, cream cheese,  
avocado, asparagus, wasabi tobiko,  
ginger sweet soy, aji mango dressing

V: Vegetarian VG: Can be made Vegan GF: Gluten Free

According to the NHS, adults need around 2000 kcal a day.  
This is a sample menu and may change due to seasonal ingredients and availability.  
Please inform us should you have any specific food allergies or intolerances.  
The menu is designed as a sharing concept and dishes are served in no particular order.