

SATURDAYS 11AM-3.45PM SUNDAYS 12PM-3.45PM

90 Minutes Bottomless Food £37pp

90 minutes Bottomless food and unlimited white wine, red wine, sparkling wine or a cocktail of the week \$55pp

Guests may only order two dishes per person at a time Subsequent orders will be processed when 75% of the food served has been eaten

To start

SALTED CANCHA

Toasted & salted corn kernels, served on arrival

CEVICHE

SALMON

Served with mango, onions, coriander

SEABASS

Served with cancha, aji amarillo and coriander

MUSHROOM (VE)

Grilled oyster mushroom, mushroom tiger milk, corn, wasabi

APPETISERS

SALMON

Salmon, mango, avocado, cancha on crispy rice

CHICKEN

Spicy mayo, corn and coriander on crispy rice

MUSHROOM (VE)

Miso and Parsley on crispy rice

CHICKEN KARAAGE

Deep-fried crispy chicken with tamarind glaze and sesame seeds

BEEF CROQUETTE

Beef velouté, miso, ginger served with rocoto sauce

MUSHROOM ANTICUCHO (VE)

Served with miso and chives

DESSERT

CHEFS SELECTION

URAMAKI ROLLS

URAMAKI SALMON

Spicy salmon, avocado, spring onion and sesame seeds

URAMAKI CALIFORNIA

Surumi, avocado, tobiko, cucumber and shichimi

FUTOMAKI YASAI (VE)

Fried sweet potato, mixed vegetables, miso sauce

MAIN COURSES

POLLO A LA BRASA

Chargrilled poussin, marinated with oregano, garlic, coriander

PESCADO FRITO

Deep-fried fish served with basil aioli

SLOW-COOKED SHORT BEEF RIB

Served with choclo puree, aji amarillo and coriander

PAPA FRESCA (VE)

Cooked dry Peruvian potatoes, served with seasonal vegetables and purple potatoes puree

SIDES

PERUVIAN CHIPS

Spiced herbs, huancaina sauce

HISPI CABBAGE

BROCCOLI(V)

Sauteed with chilli butter

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