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The
MENU

MODERN
PERUVIAN

CHAPTER II



THE LIBRARY



STARTERS

Sharing Journey and complimentary Pisco Experience

Choice of 5 starters R365 pp sharing

Choice of 7 starters R525 pp sharing

THE PISCO EXPERIENCE

Pisco cocktails made tableside, with miniature sample tastings of two classic Peruvian cocktails.

APPETIZERS

SALSA CRIOLLA & GUACAMOLE CON CROCANTES  R90

Salsa, guacamole, corn crisps

CALAMARES CON CHOCLO R125

Fried squid heads, sweet corn in ají amarillo

CAMARON DE TOSTADOS R135

Grilled shrimp, black bean, avo, salsa macha

CHORITOS A LA CHALACA R145

Chala steamed mussels, corn salsa, ají amarillo

PAPAS RELLENAS

Pork & Chives  R130

Potstickers, salsa verde dipping

Mushroom & Black bean   R118

Potstickers, sesame & soy dipping

CRUDOS

Ceviche Sharing Stone R450

CEVICHE CLÁSICO R130

Tuna, avocado, mango, red onion, cilantro, jalapeño

CEVICHE DE LUBINA CLÁSICA R140

Sea bass, chives, passion fruit, corn

CEVICHE DE VEGETALES   R115

Crunchy seasonal vegetables, green jalapeños, cashew nuts

CEVICHE DE SALMÓN R180

Salmon, aguachile, tomatillos, watermelon salsa

TIRADITO DE PEZ LIMÓN R150

Steamed shrimp, green chilli, radish, orange tobiko

 Contains Gluten

 Vegan

 Contains Nuts

 Vegetarian

ANTICUCHOS

Marinated chargrilled skewers

ANTICUCHOS DE POLLO R125

Chicken, ají amarillo, garlic

ANTICUCHOS DE RES R145

Beef fillet, ají panca, coriander

ANTICUCHOS DE SETAS  R120

Portobello mushrooms, ají panca, parsley

TACOS

Choose any 4 to make a portion R155

BEEF BIRRIA

Beef brisket, mature cheddar, diced onions, birria consommé

AL PASTOR

Pulled pork, salsa criolla, coriander

CHICKEN TINGA

Chicken, chipotle, avocado, cotija, red onion

PESCADO

Tempura line fish, grapefruit salsa, lime crème, avocado

VERDURA

Okra, corn salsa, guacamole

SALADS

CRIOLLA SALAD  R130

Grilled corn, edamame, tomato, capsicum verde dressing

ENSALADA DE QUESE DE CARBA   R160

Mixed greens, crispy goats cheese, sugar snaps, ruby grapefruit dressing

LIMA BEAN SALAD  R145

Four bean salad, pickled vegetables, salsa criolla

SALSAS

3 salsas = 1 starter (Sharing Journey)

AJI VERDE  R45

Cilantro, jalapeño, mayo

SALSA CRIOLLA  R45

Onion, tomato, roasted garlic, bell pepper

SALSA DE ROCOTO  R45

Red pepper, lime, cilantro

PICO DE GALLO  R40

Onion, tomato, cilantro

SALSA VERDE  R45

Tomatillo, green chilli

GUACAMOLE  R55

Avocado, tomato, white onion, cilantro, lime

MAINS

PORK BELLY

Pork belly prepared with aji panca, ginger, and spring onion, slow-braised and served over refried beans.

CARNE DE RES & CASHEW N

Beef stir-fried with house tataki sauce, cashew nuts, and sugar snaps.

LOMO SALTADO

Succulent beef in a Nikkei marinade, stir-fried and tossed with crispy fries.

TR'IO DE FILETES

Fillet medallions with salsa criolla, rainbow slaw and black bean salsa.

RIB-EYE WITH CHIMICHURRI

Expertly seasoned and griddled prime rib (bone-in), drizzled with fresh chimichurri.

POLLO NEGRO

Juicy chicken marinated in soy, lime, and spices, grilled to perfection and served with fried rice.

HÍGADOS DE POLLO TAMALES

Chicken livers in our aji rocoto sauce, cooked in traditional tamales.

POLLO TOSTADAS

Chipotle chicken, salsa criolla, fried bean purée, and sour cream.

BRAISED LAMB SHANK

Lamb shank braised with aji panca, served with aji verde and pangrattato.

SHRIMP & HOMINY STEW G

A vibrant stew of shrimp, fish, and vegetables prepared with coconut, lemongrass, and chimichurri.

COCO BRINJAL VG G

Coal-fired aubergine, coconut, tatemade peanut and sesame, dwarf leaf.

MUSHROOM TAMALES VG

Steamed masa with porcini, kidney beans, avocado, and cucumber salsa.

R200

R210

R200

R320

R325

R200

R165

R185

R320

R235

R195

R195

DESSERT

CANELÉ DULCE DE LECHE G

Canelé served with silky dulce de leche.

R90

TIGERNUT PANNA COTTA G

Delicate panna cotta with granadilla curd, toasted rice, and coconut.

R110

APPLE & DULCE DE LECHE PIONONO G

A rolled sponge cake filled with apple and dulce de leche, topped with Chantilly crème.

R112

PICARONES WITH ANDEAN CHOCOLATE MOUSSE G

Traditional Peruvian doughnuts served with rich Andean chocolate mousse.

R105

PIE DE LIMÓN

A Peruvian-style lemon pie with a smooth, tangy filling.

R102



SIDES

ARROZ CHAUFA V

Fried rice, green onion, vegetable, egg

R50

FRIJOLES VG

Refried beans

R60

TRIO DE PAPAS V

Trio fries with truffle oil

R58

EL CHOCLO V

Corn, lime zest, whipped fresca

R50

