

signature sharing menu

£95.00 (per person)

Padrón Peppers VG GF

Spanish sweet peppers, den miso

Miso Soup GF

Tofu, spring onion, wakame, bonito

Sea Bass Ceviche GF

Leche de tigre, chive oil, sweet potato,
Peruvian corn, coriander

Shrimp Tempura

Chopped chives, spicy huacatay salsa

Acevichado Roll

Tuna, prawn tempura, orange tobiko caviar,
avocado, ceviche crema

Slow Braised Crispy Pork Belly

Red and yellow Anticucho, yellow tomato salsa, coriander

Pollo Peruano

Whole baby chicken, coriander, canchas, pomegranate

Truffled Lomo A La Parrilla GF

Chargrilled beef fillet, picante jus, coriander causa,
pomegranate, sweet potato crisp

Furikake Arroz Blanco VG GF

Steamed rice, nori, sesame

Dessert V

Chotto Matte Deserts Platter

V vegetarian

VG vegan

GF gluten free

Guests with allergies and intolerances should make a member of the team aware before placing an order for food and beverages. Guests with severe allergies or intolerances should be aware that although all due care is taken, there is a risk of allergen ingredients still being present. Please note, any bespoke orders requested cannot be guaranteed as entirely allergen free and will be consumed at the guest's own risk. Prices include VAT at the current rate and a discretionary service charge of 15% will be added to your bill.

CHOTTO
MATTE

deluxe sharing menu

£135.00 (per person)

Padrón Peppers VG GF

Spanish sweet peppers, den miso

Edamame VG GF

Sea salt

Seafood Miso Soup GF

Prawn, squid, tofu, spring onion, wakame, bonito

Tuna Tataki

Mustard miso, spiced honey herb salsa

Wild Prawn Truffles

Shiitake mushroom, spring onion, shichimi, lemon zest

Yellowtail "Nikkei Sashimi" GF

Cherry tomatoes, jalapeño, coriander, yuzu truffle soy

Dressed O-toro Nigiri

Fatty Tuna

Black Cod Aji Miso GF

Chilli miso marinade, yuzu, chives

Chuleta De Cordero Ahumada GF

Marinated & smoked lamb chop,
coriander, Peruvian chilli miso

Arroz Chaufa V GF

Egg-fried rice, Peruvian vegetables, spicy sesame soy

Dessert v

Chef's choice

V vegetarian

VG vegan

GF gluten free

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CHOTTO
MATTE

signature vegetarian menu

£85.00 (per person)

Padrón Peppers **VG GF**

Spanish sweet peppers, den miso

Lychee Ceviche **VG GF**

Leche de tigre, chive oil, sweet potato,
Peruvian corn, coriander

Chotto Caesar Salad **V**

Baby gem lettuce, red chicory, cashew,
lemon queso dressing

Truffled Avocado Roll **V GF**

Cucumber, sesame seeds, yuzu truffle soy

Yasai Miso Crispy Sushi **VG GF**

Picante miso vegetables, takuan, shiso cress

King Oyster Mushroom Tostadas **VG GF**

Pulled mushroom, smoked Aji Panca,
guacamole, lime, coriander

Huacatay Broccoli **GF**

Peruvian black mint, red chilli, garlic butter, coriander

Nasu Miso **VG GF**

Miso aubergine, apricot, puffed soba, sesame seeds

Truffled Mushroom Rice **V**

Japanese mushrooms, rich egg yolk,
queso fresco, parmesan, chives

Dessert **V**

Chotto Matte Dessert Platter

V vegetarian

VG vegan

GF gluten free

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CHOTTO
MATTE

signature lunch menu

£60.00 (per person)

Padrón Peppers **VG GF**

Spanish sweet peppers, den miso

Lychee Ceviche **VG GF**

Leche de tigre, chive oil, sweet potato,
Peruvian corn, coriander

King Oyster Mushroom Tostadas **VG GF**

Pulled mushroom, smoked Aji Panca,
guacamole, lime, coriander

YOUR CHOICE OF

Salmon Anticucho

Red and yellow Anticucho, yuzu, chives

Pollo Den Miso **GF**

Chicken, carrot, daikon, yellow chilli yoghurt

Maíz A La Parrilla **V** with **Arroz Chaufa** **VG GF**

Corn on the cob, rocoto chilli butter,
queso fresco with Egg-fried rice, Peruvian vegetables,
spicy sesame soy (vegan option available)

Asado De Tira **GF** +£7.00 per portion

Slow cooked braised beef short rib on the bone,
purple potato purée, teriyaki jus, chives

Huacatay Broccoli **V GF**

Peruvian black mint, red chilli, garlic butter, coriander

Dessert **V**

Chef's Choice Selection

V vegetarian

VG vegan

GF gluten free

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