

group dining

Available for groups of 9 or
more guests by preorder only



group signature sharing menu

£95.00 (per person)

Padrón Peppers VG GF

Spanish sweet peppers, den miso

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 GF

Red and yellow Anticucho, yellow tomato salsa, coriander

Pollo Peruano GF

Whole baby chicken, coriander, canchas, pomegranate

Truffled Lomo A La Parrilla GF

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

Warm Cinnamon Churros V

Dulce de leche, chocolate hazelnut sauce

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 13.5% will be added to your bill.

group deluxe sharing menu

£135.00 (per person)

Padrón Peppers VG GF

Spanish sweet peppers, den miso

Tuna Tataki GF

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 Sushi

Black Cod Aji Miso GF

Chilli miso marinade, yuzu, chives

Chuleta De Cordero Ahumada GF

Marinated & smoked lamb chop,
coriander, Peruvian chilli miso

Arroza Chaufa V GF

Egg-fried rice, Peruvian vegetables, spicy sesame soy
(*vegan option available*)

Dessert V

Chef's choice

V vegetarian

VG vegan

GF gluten free

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group 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 **VG 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 **V GF**

Peruvian black mint, red chilli, garlic butter, coriander

Nasu Miso **VG GF**

Miso aubergine, apricot, puffed soba, sesame seeds

Warm Cinnamon Churros **V**

Dulce de leche, chocolate hazelnut sauce

V vegetarian

VG vegan

GF gluten free

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group 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 GF

Red and yellow Anticucho, yuzu, green causa, 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

Warm Cinnamon Churros V

Dulce de leche, chocolate hazelnut sauce

V vegetarian

VG vegan

GF gluten free

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Served sharing style, recommend one dish between 2-4 guests

CHOTTO
MATTE

add a little extra

Nikkei Gyoza Pork & prawn dumplings, yuzu sweet potato purée, red pepper ponzu	£15.95
Wild Prawn Truffles Shiitake mushroom, spring onion, shichimi, lemon zest	£18.95
Dressed Nigiri Platter (8 pieces) - Salmon Aburi Sushi GF - Red Tuna Sushi GF - O-toro Fatty Tuna Sushi - Yellowtail Sushi GF	£32.95
Black Cod Aji Miso GF Chilli miso marinade, yuzu, chives	£38.95
Chuleta De Cordero Ahumada GF Marinated & smoked lamb chops, coriander, Peruvian chilli miso	£25.95
Huacatay Broccoli V GF Peruvian black mint, red chilli, garlic butter, coriander	£8.50
Lomo A La Parrilla GF Chargrilled beef fillet, picante jus, coriander causa, pomegranate, sweet potato crisp	£32.95
Truffled Purple Potato Mash V GF Black truffle, applewood-smoked purple potato purée	£13.50

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VG vegan

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GHETTO