



## A LA CARTE MENU

*LIMA brings to London traditional Peruvian flavours in a contemporary way.*

*We suggest ordering 3/4 starters or bites per couple followed by a main each. Remember to keep some room for desserts!*

### BITES

**PRAWN TOSTADA 4**  
Rocoto cream

**TUNA & QUINOA NIGIRI 4**  
Soy sauce

**SOLTERITO QUINOA SALAD 5**

**WAGYU BEEF NIGIRI 6**  
Quinoa and sturia caviar

**CUSCO CORN CAKE 5**  
Ricotta

### STARTERS

**ANDEAN POTATO CAUSA 9**  
Quinoa diversity, black mint sauce

**INKA TOMATO CEVICHE 9**  
Fresh avocado, chia seeds

**TUNA CHIFA CEVICHE 12**  
Crispy wontons, ginger  
and xo sauce

**CLASSIC SEABREAM CEVICHE 12**  
Traditional tiger's milk, sweet potato and  
canchita corn

**DUCK CRUDO 12**  
Cactus cream, pisco macerated elderberries

**SEABASS TIRADITO 14**  
Crispy squid, aji Amarillo tiger's milk

**SALMON TIRADITO 12**  
Avocado tiger's milk, chia seeds and red kiwicha

**ASPARAGUS TIRADITO 10**  
Sacha tiger's milk, heritage tomatoes

**SCALLOP TIRADITO 14**  
Avocado and seaweed, rocoto tiger's milk

### MAIN COURSES

**ANDEAN CORN DIVERSITY 19**  
Hot ceviche, pacific yuyo seaweed

**WILD MUSHROOM 21**  
Ocopa sauce, mani nut and yellow potato

**BRAISED OCTOPUS 24**  
Botija olives, yellow quinoa

**18 HOUR BRAISED SUCKLING PIG 26**  
Huacatay and cuzco corn

**SEABASS FILLET SUDADO 26**  
Red onions, heritage tomatoes and chillies

**ROASTED VENISON LOIN 28**  
Sweet and sour nectarines, cabbage chifa

**CLAY-BAKED 4000M POTATOES 22**  
Eco dry potatoes, tubers, pachamanca sauce

**LAMB RUMP 24**  
Celeriac, Andean potatoes, ocopa sauce

**BEEF PACHAMANCA 29**  
Andean potato stew, smoked aji mirasol and ricotta



# PERU EXPERIENCE

## CHEF SELECTION OF 8 DISHES 65/PERSON

### PRAWN TOSTADA

Rocoto cream

### CLASSIC SEABREAM CEVICHE

Traditional tiger's milk, sweet potato and canchita corn

### TUNA CHIFA CEVICHE

Crispy wontons, ginger and xo sauce

### ANDEAN POTATO CAUSA

Quinoa diversity, black mint sauce

### BRAISED OCTOPUS

Botija olives, yellow quinoa

### 18 HOUR BRAISED SUCKLING PIG

Huacatay and cuzco corn

### CUSTARD APPLE PARFAIT

Green papaya marmalade

### COFFEE & ALFAJORES

Include paired wines 100/person.  
Whole table needs to order.  
Sunday to Thursday, last order 9pm.  
At weekends The Peru experience becomes our brunch menu for £45pp/ £65pp with bottomless

## OUR INFLUENCES

Immigrations of different countries throughout the centuries have made Peruvian cuisine a melting pot of cultures. It has now become one of the fastest growing gastronomic movements today.

