

PERU PERDU

— ALL DAY RESTAURANT & CÔCTELES —

ALL DAY

NOCELLARA OLIVES 4 v gf | **PLANTAIN CRISPS** tomato & pepper salsa 3.5 v gf | **CHILLED PISCO & VERDITA** 6

CEVICHE & RAW

TUNA PICA gf	9
Green olive, coconut, Eminente raisins	
SCALLOP gf	10
Hand-dived, pomelo, pink ginger, crispy rice, coriander	
BEEF	15
Wood-fired mayo, chilli, green onion, deep-fried oyster	
AVOCADO vv gf	7
Toasted tortilla	
SOLE gf	9
Lime, chilli, coriander & plantain crisps	

OYSTER & VEUVE CLICQUOT gf	22
Lindisfarne Oysters, chilli & shallot vinegar	

CEVICHE SAMPLER to share	35
Beef, Scallop & Avocado ceviches with paired wines	

EMPANADA PLATES

BAKED CHILLI & BEEF	9 (For 3)
cornbread, green chilli sauce	

FRIED WILD MUSHROOM & HERB v	
garlic sauce	

STEAMED PRAWN DUMPLING	
ginger & chilli	

SMALL PLATES

BLACK CALAMARI	8
Saffron aioli	

TIGER MILK CHICKEN	10
Coriander, coconut, chilli, lime	

SLOW PORK	9
Barbecue, flat bread, roast plantain	

POPCORN SHRIMP	10
Citrus ponzu	

PLANTA

PLANT-BASED SMALL & LARGE PLATES

PADRON PEPPERS vv gf	7
Superchimmi	

SWEETCORN FRITTERS	7
Zucchini, avo, bonita, spinach, tomato salsa	

ASPARAGUS vv	10
Chimmichuri	

GREEN PAPAYA vv gf	8
Mango, red onion, crushed peanut, red chilli, honey & lime	

BLACK QUINOA BOWL	12
Broccoli, citrus, nuts	

GRILLED GEM	11
Garlic, croutons, queso fresco	

TOMATO vv gf	8
Roasted & raw tomatoes, olive, caper	

PASTEL DE PAPAS vv gf	15
Sweet potato, turtle bean salsa	

U.W.A. BEEF

PERU PERDU BEEF IS U.W.A. (URUGUAYAN WET AGED), GRASS FED & CERTIFIED NATURAL (ORGANIC TO YOU & I)

SAUCES | CHIMMI, SUPERCHIMMI, GREEN PEPPERCORN, TIGRE DE LÊCHE, BERNAISE. TAKE ONE ON US WITH YOUR U.W.A.

ANCHO | RIBEYE

TAPA RIBEYE CAP 250g 500g	25 43
RIBEYE MEDALLION CENTRECUT 250g 500g	27 45
BIFE DE RIBEYE 500g 1000g	45 90
SUPERANCHO 500g	48
Marinated in super chimmi for 36 hours	

CHORIZO | SIRLION

CHURRASCO DE CHORIZO 500g	47
Marinated in parsley & garlic for 36 hours	

LOMO | FILLET

250g 500g CHATEAUBRIAND	30 50 67
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PICANHA | RUMP CAP

300g 400g 500g	25 30 35
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A1 CHILEAN WAGYU cooked on lava stone

SIRLOIN BMS* 6 - 7 300g	65
FILLET BMS* 8 - 9 250g	90

* Beef Marbling Score

LARGE PLATES

LOBSTER half whole	18 36
with Perdu Butter or mountain curry	

ARGENTINE RED PRAWNS	23
Handcut chips, coriander aioli	

BAKED BREAM	21
Lima bean, chilli broth	

POLLO TIGRE DE LÊCHE half whole	18 26
Grilled spatchcock, tiger milk	

SLOW OX HEART	19
Pickled cabbage, sweet potato	

LAMB 'SALTADO'	21
Grilled leg steak, sofrito, chilli, mint	

SIDES

HANDCUT CHIPS v gf	5
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LOBSTER CHAMP POTATOES	10
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CANDIED PLANTAIN	4.5
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HOUSE SALAD v gf	4.5
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GREENS v gf	5
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CORN, CREAM & CHILLI gf	6
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ARGENTINE RED PRAWNS x2 gf	6
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A discretionary 10% service charge will be added to your bill which goes directly to the hospitality team who served you on the day.

Our dishes may contain nuts or trace nuts. Allergy information for our dishes is available on request but please let your server know upon seating if you have any allergies or intolerances.

PERU PERDU

WINE

SPARKLING

125 / 375 / 750 / 1500

DE ROCHEBOUËT EXTRA BRUT | NV 8.5 / 44
Vistalba, Lujan de Cuyo, Mendoza | Argentina

VEUVE CLICQUOT | NV 13 / 55 / 80 / 175
Reims, Champagne | France

VEUVE CLICQUOT ROSÉ | NV 120
Reims, Champagne | France

PINK & ORANGE

BIZARRA EXTRAVAGANZA ORANGE by Santiago Deicas 9 / 47
Juanicó | Uruguay

AMARÙ | TORRONTES ROSÉ | 2019 8.5 / 33
Valle Calchaquí, Salta | Argentina

CHATEAU D'ESCLANS ESTATE by Sacha Lichine
Côtes de Provence, France

WHISPERING ANGEL | 2021 11 / 60
The archetypal new-wave Provence Rose from La Motte

ROCK ANGEL | 2021 13 / 75
Free run juice & first press only.

GARRUS | 2018 210
The first Grand Rosé. 10 months in burgundy-style oak.

WHITE

TORRONTES

The only true native Argentine grape varietal. Torrontes is a perfect match for ceviche and indeed the two together is a way of life in Peru & Argentina. Floral & fresh with elderflower & grapefruit.

EL PORVENIR | 2021 8 / 33
Cafayate, Salta | Argentina

FINCA QUARA ESTATE | 2018 38
Lujan de Cuyo, Mendoza | Argentina

SIGNATURE BARREL FERMMENTED by Susanna Balbo | 2021 9 / 55
Lujan de Cuyo, Mendoza | Argentina

NOTABLE OTHER WHITES

SAUVIGNON BLANC | MUCHO MAS | 2021 7 / 28
Valle Central | Chile | Vegan

GEWURTZMANER | ADOBE | 2021 8 / 32
Valle De Rapel | Chile | Biodynamic, Organic, Vegan

RIESLING | NOVAS | Stellar Reserva | 2021 35
Valle Del Bio Bio | Chile | Biodynamic, Organic, Vegan

CHARDONNAY | VERUM | 2018 9 / 45
Bodega del Rio Elorza, Rio Negro, Patagonia | Argentina

GEISHA DRAGON DEL DESIERTO by Ver Sacrum | 2020 47
Cruz de Piedra, Maipú, Mendoza | Argentina | Low Intervention

CABERNET FRANC | 2022 WINE FOCUS 125 / 750

For those in the know, Cabernet Franc is (and has been for some time) the NEXT. BIG. THING in Argentine viticulture. Producers are replanting parcels of prime Malbec-growing real estate in favour of Cab Franc production. We couldn't be happier.

ANGULO INNOCENTI by Pedro Angulo & Angel Innocenti | 2018 48
Finca Piedras Blancas, La Consulta, Valle de Uco | Argentina

SELECCIÓN DE FAMILIA | VERUM | 2018 9 / 47
Bodega del Rio Elorza, Rio Negro, Patagonia | Argentina

BODEGONES DEL SUR VINEYARD SELECT | 2017 8 / 38
Juanicó | Uruguay

ALANDES by Karim Mussi | 2018 70
Cuadro Benegas, Diamante River, San Rafael, Mendoza | Argentina

CASA GRANDE by Arte Y Viña | 2020 7 / 36
Los Horneros, Canelones | Uruguay | Vegan, Natural

MALBEC

Malbec started life as a classic Bordeaux grape. Thankfully the Argentines not only adopted Malbec as their wine of choice but also pioneered in its development to bring it to the pinnacle of New World viticulture. You'll find many a regional variation but they all pair wonderfully with Uruguayan Wet Aged Steak!

ILÓGICO by Agustín Lanus | 2018 10 / 60
Cuchi Pampa, Luracatao, Valle Calchaquí, Salta | Argentina

BLOCK 1 by Mauricio Lorca | 2017 9 / 46
Los Arboles, Tunuyan, Uco Valley, Mendoza | Argentina

TERRAZAS DE LOS ANDES | 2016 9.5 / 49
Lujan de Cuyo & Valle de Uco, Mendoza | Argentina

RECOLETA by Mauricio Lorca | 2021 8 / 32
Vista Flores, Valle de Uco, Mendoza | Argentina

NOTABLE OTHER REDS

CABERNET SAUVIGNON by Barons Lafite Rothschild | 2019 46
Domaines Los Vascos, Valle De Colchagua | Chile

CARMENÈRE | SIGNOS DE ORIGEN | 2018 9.5 / 54
Valle De Colchagua | Chile | Biodynamic, Organic, Vegan

PINOT NOIR BLUE LABEL | 2016 65
Lujan de Cuyo & Valle de Uco, Mendoza | Argentina

COYAM by Emiliana | 2018 / 2019 70
Los Roblos, Valle De Colchagua | Chile | Organic

CARO Nicolas Catena X Domaines Lafite Rothschild 125
Bodegas Caro, Valle de Uco, Mendoza | Argentina

INSPIRADO by Mauricio Lorca | 2013 130
Vista Flores, Valle de Uco, Mendoza | Argentina

BEER MODELO 6.4 / ROAD SODA NEW ENGLAND IPA 6.8 / LOWTIDE WEST COAST IPA 0.0% 6.6 / HEINEKEN 0.0% 4.5