

PERU PERDU

— ALL DAY RESTAURANT & CÔCTELES —

SUNDAY

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

BLOODY MARY BAR 10 or BOTTOMLESS 25

VERDITA BLOODY MARY

Barsol Pisco, verdita, tomato juice, spice & lemon

RED SNAPPER

Maté-infused Canaima gin, tomato juice, spice & lemon

DOGGY ROASTS

Your doggies eat free so they can enjoy themselves as much as you do! Ask your table host for a chicken or beef roast and don't forget to share your moments with us on @peruperdu_mcr

CEVICHE

TUNA PICA

Green olive, coconut, Eminente raisins

9

SCALLOP

Hand-dived, pomelo, pink ginger crispy rice, coriander

10

BEEF

Wood-fired mayo, chilli, green onion, deep-fried oyster

15

SOLE

Lime, chilli, coriander & plantain crisps

9

OYSTER & VEUVE CLICQUOT

Lindisfarne oysters, chilli & shallot vinegar

22

SMALL PLATES

BLACK CALAMARI

Saffron aioli

8

TIGER MILK CHICKEN

Coriander, coconut, chilli, lime

10

SLOW PORK

Barbecue, flat bread, roast plantain

9

POPCORN SHRIMP

Citrus ponzu

10

PADRON PEPS vv | gf

7

SWEETCORN FRITTERS v

Zucchini, avo, bonita, spinach, tomato salsa

7

CAULIFLOWER

Grilled gem, coconut yoghurt, almond, pomegranate

16

SUNDAY ROASTS (12pm-late)

ROASTIES, YORKIES, HONEY-GLAZED CARROTS, PARSNIPS, BROCOLI

POLLO TIGRE DE LÊCHE half | whole

Tiger milk roast chicken

18 | 32

CHURRASCO PICANHA 200g

36 hour marinated rump cap

20

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 LECHE, BERNAISE. TAKE ONE ON US WITH YOUR U.W.A.

ANCHO | RIBEYE

TAPA | RIBEYE CAP 250g | 500g

25 | 43

RIBEYE MEDALLIONS 250g | 500g

27 | 45

BIFE DE ANCHO 500g | 1000g

45 | 90

SUPERANCHO 500g

48

Marinated in super chimmi for 36 hours

CHORIZO | SIRLION

CHORIZO DE CHURRASCO | 500g

47

Marinated in parsley & garlic for 36 hours

LOMO | FILLET

250g | 500g | CHATEAUBRIAND

30 | 50 | 67

PICANHA | RUMP CAP

300g | 400g | 500g

25 | 30 | 35

A1 CHILEAN WAGYU cooked on lava stone

SIRLOIN | BMS* 6 - 7 | 300g

65

FILLET | BMS* 8 - 9 | 250g

90

* Beef Marbling Score

SIDES

CORN, CREAM & CHILLI gf

6

HANDCUT CHIPS v | gf

5

GREEN PAPAYA SALAD vv | gf

8

HOUSE SALAD v | gf

4.5

ASPARAGUS with chimichurri | vv

10

GREENS v | gf

5

CANDIED PLANTAIN

4.5

PERU PERDU | WHITWORTH LOCKE HOTEL, 72 PRINCESS ST, MCR | @PERUPERDU_MCR | @LOCKEHOTELS

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 Calchaqui, 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 FERMENED 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 Agustin 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