



**LUNCH OFFER**

16

**FLAT BREAD + CEVICHE + SOFT DRINK**

AVAILABLE IN THE BAR AREA 12PM - 3PM

PERU PERDU | WHITWORTH LOCKE |  
@PERUPERDU\_MCR

## **NIBBLES**

12pm-9pm

**NOCELLARA OLIVES** vv | gf **3.5**

**PLANTAIN CRISPS & TOMATO SALSA** vv | gf **3.5**

### **FLATBREADS & BUNS**

**SLOW PORK** **8**

BBQ, charcoal mayo, pepper, plantain

**CHICKEN & AVO** **8**

Chicken, queso fresco, golden beetroot, chilli, lime, coriander, green onion

**BONITA & TOMATO** **6**

Roasted & raw tomato, olives, capers

**PERDU BURGER** **14**

Beetroot brioche, chimi, cheddar, gem

**TIGER MILK CHICKEN BURGER** **12**

Brioche, sakura, buttermilk chicken

**BEETBURGER** v **10**

Brioche, panko golden beetroot, Superchimmi, gem, red onion

## CEVICHE & SMALL

<b>SOLE</b> gf	9
Lime, chilli, plantain crisps	
<b>TUNA PICA</b> gf	10
Green olive, coconut, Eminente raisins, rice paper	
<b>AVOCADO</b> vv   gf	8
Chilli, lime, coriander, tortillas	
<b>SWEETCORN FRITTERS</b>	7
Zucchini, avo, bonita, spinach, tomato salsa	
<b>TOMATO</b> vv	8
Roasted + raw tomatoes, olives, capers	
<b>PADRON PEPS</b> vv   gf	7
Superchimmi	
<b>GREEN PAPAYA</b> vv   gf	8
Mango, red onion, crushed peanut, red chilli, honey & lime	
<b>ASPARAGUS</b> vv   gf	10
Chimichurri	
<b>CHIMMI FRIES</b> v   gf	4

## DESSERTS

<b>ASADO PINEAPPLE</b> vv	<b>7</b>
Nuts, seeds, maple, coconut yoghurt, Eminente raisins	
<b>DULCE DE LÊCHE CHEESECAKE</b> v	<b>8</b>
Italian meringue & raspberry	

## HOT DRINKS

<b>YERBA MATÉ   GAUCHO TEA</b>	<b>3.5</b>
Intense, herbal, grassy.	

### TEAS BY JING & TEA FROM THE MANOR

<b>ENGLISH BREAKFAST</b>	<b>2.5</b>
<b>JASMINE SILVER NEEDLE</b>	<b>3.5</b>
<b>EARL GREY</b>	<b>3</b>
<b>CHAMOMILE</b>	<b>3</b>
<b>TURMERIC &amp; CHAI</b>	<b>3</b>
<b>ROOIBOS</b>	<b>3</b>

### ESPRESSO BY ORIGIN

<b>ESPRESSO</b>	<b>2.5</b>
<b>AMERICANO</b>	<b>2.5</b>
<b>FLAT WHITE</b>	<b>3</b>
<b>CAPPUCINO</b>	<b>3</b>
<b>LATTE</b>	<b>3</b>

PLANT-BASED MILKS AVAILABLE UPON REQUEST

# PISCO DISCO

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**2~4~1**  
**HOUSE PISCO SOURS**

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**4PM~7PM**  
MONDAY ~ FRIDAY

## SHOTS 25ml

### **FERNET BRANCA // FERNET MENTA** 5

The number one selling spirit in Argentina. Intensely bitter. Serve chilled.

### **PISCO & VERDITA** 5

Barsol Pisco Quebranta, Verdita on the side (coriander, pineapple, chilli, mint lime).

### **RABO DE GALLO** 5

Chilled Martini Rubino vermouth & Leblon cachaça

### **PERDU HOUSE PATRON XO CAFÉ** 5

Patron Silver & our secret recipe to recreate this iconic coffee ~ tequila liquer

## PISCO CÓCTELES

WHETHER YOU BELIEVE PISCO ORIGINATED FROM PERU OR CHILE, A PISCO SOUR IS THE BEST WAY TO ENJOY IT !

### **PERDU COLA | CLARIFIED CUBA LIBRE COCTÈLE** 9

Bacardi, cola, citrus, alpaca juice.

### **HOUSE PISCO SOUR** 10

Barsol Pisco Quebranta, lemon & lime juice, whites, bitters.

### **MONTEZUMA'S HEADDRESS** 10.5

Barsol Pisco Quebranta, rhubarb, jasmine.

### **PP CHILCANO** 9

Barsol Pisco Quebranta, ginger ale, grapefruit bitters, cream soda cordial

## OTHER CÓCTELES

<b>PP G&amp;T</b>	<b>10</b>
Eucalyptus, mate-infused Canaima Amazon gin , lime, Fever Tree Tonic.	
<b>PALOMA</b>	<b>12</b>
Patron Silver, grapefruit foam, citrus, soda.	
<b>CHINOLA PICANTE</b>	<b>11</b>
Bacardi Cuatro, passionfruit, lime, lemon, chilli, vanilla.	
<b>FINO HIGBALL</b>	<b>10</b>
Tio Pepe Sherry, Maraschino, peach, saline, soda.	
<b>LAVENDER &amp; COCONUT</b>	<b>10</b>
Eminente Ambar Claro, Bacardi Coconut, pineapple, citrus.	
<b>KIR ROYALE</b>	<b>13</b>
Veuve Clicquot, Chambord.	
<b>PERUVIAN COCTÈLE</b>	<b>13</b>
Bacardi Cuatro, physalis, vanilla sugar, lime.	

## AFTER DINNER

- DON PEDRO** 10  
Hennessy VS, vanilla ice, dulce de l che.
- ESPRESSO MARTINI** 10  
42 Below Vodka, Mozart Dark Chocolate, espresso, Perdu House Patron XO Cafe
- BONFIRE OLD FASHIONED** 11  
Woodford Reserve, Ardbeg 10, Fernet Branca, orange zest, caramel.
- KULA NEGRONI** 10  
Mat -infused Canaima Amazon gin, strawberry Martini Bitter, Martini Rubino.

## CLASSICS

DON'T SEE IT? CALL IT, OUR BARTENDERS WILL BE HAPPY TO MAKE IT IF WE HAVE THE INGREDIENTS.'

- SIDECAR** 12  
Hennessy VS, Cointreau, lemon
- MARTINI** 15  
Bombay Premier Cru, Martini Ambrato
- MANHATTAN** 12 / 25  
Served sweet with Sazerac Rye or Whistlepig 10
- CYNAR SPRITZ** 9  
Cynar, grapefruit soda, Perdu house vermouth, Rochebouet



## WINE

FULL WINE LIST AVAILABLE UPON REQUEST

SPARKLING 125ml / 750ml

**VEUVE CLICQUOT** | NV **13 / 80**

Reims, Champagne | France

**DE ROCHEBOUËT EXTRA BRUT** | NV **8.5 / 44**

Vistalba, Lujan de Cuyo, Mendoza | Argentina

**VEUVE CLICQUOT ROSÉ** | NV **120**

Reims, Champagne | France

**CHANDON GARDEN SPRITZ APERITIVO** **55**

Argentine Sparkling Aperitif by Moët Hennessy.  
Bitter orange & rosemary. Served over Ice.

PINK & ORANGE 125ml / 750ml

**WHISPERING ANGEL** by Chateau D'Esclans **11/60**

Côtes de Provence, France

**ROCK ANGEL** by Chateau D'Esclans **13 / 75**

Côtes de Provence, France

**AMARÙ** | TORRONTES ROSÉ | 2019 **8.5 / 33**

Valle Calchaqui, Salta | Argentina

**BIZARRA EXTRAVAGANZA ORANGE** **9 / 47**

Juanicó | Uruguay

## WINE

### WHITE

125ml / 750ml

**TORRONTES EL PORVENIR** **8 / 33**

Cafayate, Salta, Argentina

**TORRONTES SIGNATURE BARREL- FERMENTED** **55**

Lujan de Cuyo, Mendoza | Argentina

**CHARDONNAY VERUM** **9 / 45**

Bodega del Rio Elorza, Rio Negro, Patagonia | Argentina

**RIESLING STELLAR RESERVA** **35**

Valle del Bio Bio | Chile | Biodynamic, Organic, Vegan

### RED

**CABERNET FRANC CASA GRANDE** **7 / 36**

Los Horneros, Canelones | Uruguay | Vegan, Natural

**MALBEC RECOLETA** **8 / 32**

Vista Flores, Valle de Uco, Mendoza | Argentina

**MALBEC ILÓGICO** **10 / 60**

Cuchi Pampa, Luracatao, Salta | Argentina

**CABERNET SAUVIGNON | BARON LAFITE ROTHSCHILD** **46**

Domaines Los Vascos, Valle De Colchagua | Chile

**CARMENÈRE SIGNOS DE ORIGEN** **9.5 / 54**

Valle De Colchagua | Chile | Biodynamic, Organic, Vegan

## **BEER & CIDRE**

### PINT

**MONDO DENNIS HOPP'R IPA** 4 / 6.8

**MONDO MACHINA LAGER** 3.8 / 6.2

### BOTTLE

**MONDO ROAD SODA IPA** 6.8

**MONDO MACHINA LAGER** 6.8

**PERONI RED** gf 5

**MODELO** 6.4

**HENEKEN 0.00%** 4.5

**SMASHED CITRUS IPA 0.00%** 5.5

## **RUM & CIGAR BAR**

FEEL FREE TO SMOKE ON THE TERRACE AT THE FRONT OF THE BAR

### TUBED

<b>LA INVICTA HONDURAN PETIT CORONA</b>	<b>10</b>
<b>LA INVICTA NICARAGUAN ROBUSTO</b>	<b>11</b>
<b>ROMEO AND JULIETTA NO3</b>	<b>18</b>

### OPEN

<b>MONTECRISTO OPEN J</b>	<b>16</b>
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### SHORTS

<b>LA INVICTA SHORTS</b> (PACK OF 5)	<b>16</b>
<b>MONTECRISTO MINI</b> (PACK OF 10)	<b>17</b>

### RUM 50ml

<b>SANTA TERESA 1796 SOLERA</b>	<b>14</b>
<b>BACARDI CUATRO</b>	<b>10</b>
<b>BACARDI OCHO</b>	<b>12</b>

### COGNAC 50ml

<b>HENNESSY VERY SPECIAL</b>	<b>9</b>
<b>FANNY FOUGERAT XO</b>	<b>14</b>
<b>HENNESSY XO</b>	<b>30</b>

## WHISKY 50ml

<b>JOHNNIE WALKER BALCK LABEL</b>	<b>8</b>
<b>JOHNNIE WALKER BLUE LABEL</b>	<b>28</b>
<b>LAGAVULIN 16</b>	<b>16</b>
<b>LAPHROAIG 10 YEAR</b>	<b>11</b>
<b>THE DALMORE CIGAR RESERVE</b>	<b>23</b>
<b>GLENMORANGIE 'X'</b>	<b>10</b>
<b>MACALLAN 12  </b>	<b>20</b>
Served with Macallan ice ball pressed to order.	
<b>GENTLEMAN JACK</b>	<b>10</b>
<b>WOODFORD RESERVE</b>	<b>12</b>
<b>SAZERAC RYE</b>	<b>13</b>
<b>HIBIKI HARMONY</b>	<b>15</b>
<b>NIKKA COFFEY GRAIN // MALT</b>	<b>15 // 15</b>
<b>MIDDLETON VERY RARE</b>	<b>26</b>
<b>JAMESON</b>	<b>8</b>

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A DISCRETIONARY SERVICE CHARGE OF 10% WILL BE ADDED TO YOUR BILL WHICH OF WHICH, 100% IS DISTRIBUTED AMONGST THE STAFF WHO SERVED YOU ON THE DAY.

WE ARE CASHLESS HOWEVER WE ACCEPT APPLE PAY, CARD, AMEX.

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