

# PERU PERDU

— ALL DAY RESTAURANT & CÔCTELES —

**NIBBLES** Sourdough Bread | Gordal Olives | Smoked Almonds | Roasted Giant Corn **4 EACH**

## CEVICHE & RAW

**SALMON** 8  
Mango, Pisco, avocado, red onion, lime, green chilli, micro coriander, blue corn tortillas

**TUNA PICA** 10  
Watermelon, ponzu dressing, sriracha sauce, micro herbs

**SEA BASS** 9  
Green chillies, cucumber, lime, olive oil, micro cress, fried rice noodles

## SMALL PLATES & SHARING

**PADRON PEPPERS** [VG] 5.5  
Blistered peppers served with flaked sea salt & chilli lemon

**GUACAMOLE & TORTILLA CHIPS** [VG] 7.5  
Blue corn tortillas with guacamole salsa & chimmi-seasoning

**STEAK EMPANADAS** 8  
Baked to order with green olives, egg, red onion, served with herbed chimichurri sauce

**POPCORN SHRIMP** 8.5  
Tempura king prawns, dressed in spicy creamy sauce

**CHIMMI CHICKEN WINGS** 8  
Tossed in a sweet & spicy red chimichurri sauce

**GREEN PAPAYA SALAD** [VG] 8  
Mango, heirloom tomatoes, roasted peanuts, mint, micro cress, chilli & lime dressing

**ROASTED HERITAGE BEETS** [V] 8.5  
Served with Feta cheese, rocket, vinaigrette & hazelnuts

**HALLOUMI BITES** [V] 7  
Panko coated halloumi cheese, chimmi aioli, pea shoots

## SIDES

**FRIES** [VG] 4  
**CHIMMI SPICED FRIES** [VG] 4.5  
**HOUSE SIDE SALAD** [VG] 4  
**CORN, CHILLI & CORIANDER** [V] 5  
**TENDERSTEM BROCCOLI** [VG] 5  
**SLOW BAKED SWEET POTATO** [V] 5.5

## STEAKS

WE PRIDE OURSELVES ON ONLY SOURCING THE BEST LOCAL BEEF. ALL OUR MEAT IS HAND SELECTED FOR ITS FLAVOUR AND OVERALL TENDERNESS.

ALL SERVED WITH FRIES, GREEN SALAD & A SAUCE

**ANCHO | RIB EYE** 28 | 40  
10oz | 16oz

**CHORIZO | SIRLOIN** 24 | 30  
8oz | 10oz

**LOMO | PETIT FILLET** 25  
6oz

**CHATEAUBRIAND TO SHARE** 65  
Slow grilled for 2

**ADD A GIANT RED PRAWN** 5  
Charcoal grilled whole giant red prawns, garlic oil

**ACCOMPANIMENTS** choose one on us **Extra 1**  
Chimmi [VG]  
Super Chimmi [VG]  
Bearnaise [V]  
Peppercorn

## MAIN COURSES

**POLLO ASADO** 18  
Marinated corn fed half chicken, cooked over charcoal, with fries & coriander mojo dressing

**GIANT RED PRAWNS** 22.5  
Charcoal grilled whole giant red prawns, garlic oil, chimmi & super chimmi sauce, fries

**POLLO TIGRE BURGER** 16  
Crispy fried buttermilk chicken burger, slaw, ancho aioli, red onion, tomato, lettuce in a toasted bun, fries

**SEA BASS PAPAYA SALAD** 17  
Pan fried sea bass fillet, mango & papaya salad, with sweet-roasted pepper sauce

**PASTEL DE PAPAS** [VG] 15  
Roasted spiced sweet potato, wrapped in a filo pastry, with an heirloom tomato, basil, red onion & crispy caper salad

## DESSERTS

**CHURROS** [V] 7  
Tossed in cinnamon sugar, dulce de leche sauce

**PINEAPPLE CARPACCIO** [VG] 8  
Caramelised & served with chilli, lime & coconut ice cream

**CHOCOLATE ORANGE BROWNIE** [V] 7  
Triple chocolate, chocolate orange sauce, vanilla ice cream, mint

**COLOMBIAN BANANA SPLIT** [V] 7.5  
Caramelised bananas, toasted coconut, dulce, vanilla ice cream

Please be advised that all our food is prepared in an environment where allergens are present. We will take every reasonable precaution when preparing your food, but there is the risk of potential cross contamination of allergens. The allergen information identifies the known prescribed allergens within our dishes, it does not indicate if a dish 'may contain' an allergen. Please let us know if you have any allergies or intolerances including those additional to the core 14. All prices include VAT and a discretionary 12.5% service charge will be added to your bill.

# WINE LIST

## SPARKLING

<b>Prosecco Via Via</b> , Italy NV [VE]	<b>6 / 30</b>
<b>Champagne Telmont Reserve Brut</b> , France NV [VG]	<b>12 / 65</b>
<b>Champagne Telmont Rosé</b> , France NV [VG]	<b>14 / 85</b>

## WHITE

<b>Vinho Verde, Quinta de Lixa 2022</b> , Portugal [VE]	<b>6 / 25</b>
<b>Chardonnay, Estate De Martino 2022</b> , Chile [VE]	<b>7 / 28</b>
<b>Sauvignon Blanc, Estate De Martino 2022</b> , Chile [VE]	<b>7 / 28</b>
<b>Riesling, Old Vine Humberto Canale 2022</b> , Argentina [VE]	<b>39</b>
<b>Pinot Grigio DOC, Colterenzio 2022</b> , Italy	<b>36</b>
<b>Chardonnay, Single Vineyard Tres Volcanes 2017</b> , Chile [VE]	<b>55</b>
<b>Torrentes, Crios Susana Balbo</b> , Argentina [V]	<b>34</b>

## ROSE

<b>Côtes de Provence, Domaine de l'Amour 2022</b> , France	<b>7 / 30</b>
<b>Signature Rosé, Susan Balbo 2021</b> , Argentina [V]	<b>44</b>

## RED

<b>Malbec, Cuma Organic El Esteco 2022</b> , Argentina [VE]	<b>6 / 25</b>
<b>Merlot, Estate De Martino 2022</b> , Chile [VE]	<b>7 / 28</b>
<b>Malbec, Crios Susana Balbo 2022</b> , Argentina [V]	<b>34</b>
<b>Cabernet Sauvignon, Legardo De Martino 2019</b> , Chile [VE]	<b>36</b>
<b>Syrah, Gran Reserva Vina Falernia 2017</b> , Chile [VE]	<b>38</b>
<b>Pinot Noir, Estate Humberto Canale 2022</b> , Argentina [V]	<b>42</b>
<b>Malbec, Altimus El Esteco 2017</b> , Argentina [VG]	<b>58</b>

Vegan Wine is marked with [VE] Vegetarian Wine is marked with [V]. If you have any allergies, please ask a member of staff for more information. Vintage subject to availability. All prices include VAT and a discretionary 12.5% service charge will be added to your bill.