

# PERU PERDU

## SMALL PLATES

<b>TUNA PICA</b> <i>Watermelon, ponzu dressing, sriracha sauce, micro herbs</i>	11,50	<b>CHIMMI CHICKEN WINGS</b> <i>Tossed in a sweet &amp; spicy red chimichurri sauce</i>	9,50
<b>SALMON CEVICHE</b> <i>Mango, Pisco, avocado, red onion, lime, green chilli, micro coriander, blue corn tortillas</i>	10	<b>GUACAMOLE &amp; TORTILLA CHIPS</b> [VG] <i>Blue corn tortillas with guacamole salsa &amp; chimmi-seasoning</i>	8,50
<b>SEA BASS CEVICHE</b> <i>Green chillies, cucumber, lime olive oil, micro cress, fried rice noodles</i>	10	<b>GREEN PAPAYA SALAD</b> [VG] <i>Mango, heirloom tomatoes, roasted peanuts, mint, micro cress, chilli &amp; lime dressing</i>	10.50
<b>POPCORN SHRIMP</b> <i>Tempura king prawns, dressed in spicy creamy sauce</i>	9.50	<b>ROASTED HERITAGE BEETS</b> [VG] <i>Served with Feta cheese, rocket, vinagrete &amp; hazelnuts</i>	9.00
<b>STEAK EMPANADAS</b> <i>Baked to order with green olives, egg, red onion, served with herbed chimichurri sauce</i>	9,50	<b>PADRON PEPPERS</b> [VG] <i>Blistered peppers served with flaked sea salt &amp; chilli lemon</i>	5.50

## STEAKS

<b>CHORIZO   SIRLOIN</b> 8 oz	28.50
<b>ANCHO   RIB EYE</b> 16 oz	48,50
<b>LOMO   PETIT FILLET</b> 6 oz	30
<b>CHATEAUBRIAND TO SHARE</b> <i>Slow grilled for 2</i>	65
<b>ADD A GIANT RED PRAWN</b> <i>Charcoal grilled whole giant red prawns, garlic oil</i>	5
<b>ACCOMPANIMENTS</b> choose one on us <i>Chimmi [VG] Super Chimmi Bearnaise [V] Peppercorn</i>	Extra 1.5

## LARGE PLATES

<b>POLLO ASADO</b> <i>Marinated corn fed half chicken, cooked over charcoal, with fries &amp; coriander mojo dressing, fries</i>	19,75
<b>POLLO TIGRE BURGER</b> <i>Crispy fried buttermilk chicken burger, slaw, ancho aioli, red onion, tomato, lettuce in a toasted bun, fries</i>	16,75
<b>PASTEL DE PAPAS</b> [V] <i>Roasted spiced sweet potato, wrapped in a filo pastry, with an heirloom tomato, basil. red onion &amp; crispy capers salad</i>	16,50
<b>SEA BASS PAPAYA SALAD</b> <i>Pan fried sea bass fillet, mango &amp; papaya salad, with lime, coriander, chill dressing</i>	19
<b>ARGENTINE RED PRAWNS</b> <i>Charcoal grilled whole giant red prawns, garlic oil, chimmi &amp; super chimmi sauce, fries</i>	25

## SIDES

<b>FRIES</b> [VG]	5
<b>CHIMMI FRIES</b> [VG]	5
<b>HOUSE SALAD</b> [VG]	5,50
<b>CORN, CHILLI &amp; CORIANDER</b> [V]	5,50
<b>TENDERSTEM BROCCOLI</b> [VG]	5,50
<b>SLOW BAKED SWEET POTATO</b> [V]	5,50

## DESSERTS

<b>CHOCOLATE BROWNIE</b> [VG] <i>With golden white mousse and peanut brittle</i>	8.50
<b>DULCE DE LECHE CHEESECAKE</b> [VG] <i>With forched merengue and crushed raspberry</i>	9.50
<b>CHOCOLATE TRUFFLE TART</b> [VG] <i>With raspberry sauce and honeycomb</i>	9.50

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.