

PERU PERDU

♥♥♥ VALENTINE'S SPECIALS ♥♥♥

CHAMPAGNE & OYSTERS

A trio of Colchester oysters served with shallot vinegar and Tabasco paired perfectly with a glass of Telmont Brut champagne

18

TIGER MILK CHICKEN

Panko-crusted chicken thigh served on a creamy mix of bell peppers, coriander, coconut milk, chilli and lime

11

LAMB SALTADO

Our classic recipe of grilled lamb steak served on stir-fried vegetables with sofrito, chilli and mint (gf)

25

MUSHROOM EMPANADA

A trio of handmade wonton pastries filled with chopped field mushrooms, garlic and tarragon (vv)

8.50

PASTEL DE PAPAS

Mashed potato with truffle wrapped in crispy filo pastry served on black turtle bean salsa

16.50

SMALL PLATES

TUNA PICA

Watermelon, ponzu dressing, sriracha sauce, micro herbs

11,50

GUACAMOLE & TORTILLA CHIPS

Blue corn tortillas with guacamole and chimmi seasoning

9.50

SEA BASS CEVICHE

Green chillies, cucumber, lime olive oil, fried rice noodles, micro cress

10

GREEN PAPAYA SALAD

With mango, heirloom tomatoes, mint, micro cress finished with roasted peanuts and a chilli & lime dressing

10.50

CHIMMI CHICKEN WINGS

Tossed in sweet and spicy red chimichurri sauce

9.50

PADRON PEPPERS

Blistered peppers served in flaked sea salt and chilli lemon

5.50

STEAKS

LOMO/PETIT FILLET

6oz

30

ANCHO RIBEYE

16oz

48.50

ACCOMPANIMENTS choose one on us

Chimmi [VG]

Super Chimmi

Bearnaise [V]

Peppercorn

Extra 1.50

LARGE PLATES

POLLO ASADO

Marinated corn fed half chicken, cooked over charcoal, with fries & coriander mojo dressing, fries

19.75

ARGENTINE RED PRAWNS

Charcoal grilled whole prawns marinated in chimmi and garlic oil served with house fries and spicy superchimmi

25

SEA BASS PAPAYA SALAD

Pan-fried sea bass fillet served on a zingy mango and papaya salad with tomatoes, red onion, fresh mint and roasted peanuts in a chilli and lime dressing

19

SIDES

FRIES [VG]	5
CHIMMI FRIES [VG]	5
HOUSE SALAD [VG]	5.50
CORN, CHILLI & CORIANDER [V]	5.50
TENDERSTEM BROCCOLI [VG]	5.50
SLOW BAKED SWEET POTATO [V]	5.50

DESSERTS

LOVED-UP CHOCOLATE BROWNIE	8.50
A rich, gooey dessert served with white chocolate mousse finished with	
DULCE DE LECHE CHEESECAKE [VG]	9.50
Our classic signature cheesecake served with caramel and torched meringue	
CHOCOLATE TRUFFLE TART [VG]	9.50
Rich and decadent served with raspberry sauce & honeycomb pieces	

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.