

CEVICHE

★ **Ceviche Clásico (GF)** \$30
 "The Traditional Recipe" Market Fish, White Tiger's Milk, Red Onions, Sweet Potato, Canchita Corn

Ceviche Mixto \$32
 Marinated Fish, Crab Meat, Prawn, Peruvian Yellow Chilli Tiger's Milk, Crispy Calamari

Ceviche Loco Loco \$32
 Market Fish, Octopus, Chimichurri & Mediterranean Dressing, Avocado, Smoky Oil, Fresh Corn, Mini Tostadas

BITES

★ **Patacones (V,GF)** \$20
 Green Plantain Crackers with Guacamole

Choclito & Ocopa (V) \$16
 Grilled Baby Corn, Andean Mint Sauce, Fresh Cheese, Canchita Corn, Crispy Quinoa

Yukas & Papitas (GFV) \$14
 Tapioca & Potato Chips, "Valentina" Sauce, Lime

PERUVIAN RICES

Black Rice \$38
 Squid Ink Rice, Grilled Baby Scallops, Crispy Calamari, Piquillo Pepper Mayo, Fava Beans

★ **Seafood Rice (GF)** \$38
 Scallop in Shell, Argentina Prawns, Calamari & Fish Rice, Peruvian Panca Chilli, Tomatoes, White Wine, Parmesan Cheese

Arroz Con Pato \$40
 Coriander & Dark Beer Rice, Pumpkin, Homemade Duck Confit, Canchita Corn, Onion Criolla Salad

V=Vegetarian GF= Gluten Free N= Contain Nuts

THE CEVICHE BAR

Ceviches, Tiraditos and Causas are made to order at our restaurant with our tasty varieties of "Tiger's Milk", a citrus based marinade with Peruvian Chillies and a lot of "Love"

CAUSAS

★ **Causa "El Mercado"** \$28
 Crab Meat, Prawns, Parrillera Sauce, Black Garlic Mayonnaise, Avocado Puree, Chalaquita Salad

Causa Lima (GF) \$28
 Potato & Peruvian Yellow Chilli Salad, Marinated Chicken in Lemon Mayo, Avocado Puree, Hard Boiled Eggs

PIQUEOS

★ **Anticuchos (GF,N) (3 pcs)**
 Peruvian Skewers, Adobo Sauce, Almonds
Chicken \$26
Westholme Beef \$30

Tuna Tostadas (GF) \$28
 Crispy Corn Tortillas, Yellow Fin Tuna, Smoky Mayo, Lima Beans, Bonito Flakes, Avocado Puree (2 pcs)

Crab Reventado \$32
 Crunchy Soft Shell Crabs, Northern Peruvian Sauce, Aji Amarillo, Spring Onions, Tapioca Chips

★ **Octopus A La Brasa (GF)** \$38
 Grilled Octopus, Beans, Avocado "Parrillera" Sauce, Parsley Mayo

VEGETABLES

★ **Esparragos (V, N)** \$28
 Peruvian White & Green Asparagus, Tomatoes, Pumpkin Cheese "Locro", Almonds

Verduras A La Brasa (V,N,GF) \$28
 Grilled Artichokes, Eggplants, Brocollini, Amazon Chestnuts, Algarrobina Sauce

Solterito Salad (V, GF) \$16
 Fava Beans, Tomatoes, Fresh Cheese & Black Olive Salad, Avocado Purée, Quinoa

TIRADITOS

Nikkei Tuna \$32
 Sliced Yellow Fin Tuna, Nikkei Sauce Dressing, Watermelon Radish, Garlic Chips, Wasabi Mayo

Negro (GF) \$34
 Marinated Hokkaido Scallops, Black Ink Tiger's Milk, Cucumber, Green Apple, Habanero Oil, Canchita Corn

★ **Bachiche** \$34
 Sliced Japanese Hamachi, Mediterranean Tiger's Milk, Parmesan Cheese, Crispy Capers, Parsley Oil, Baked Toast

CANCHITA TACOS

Mexican Tacos, Corn Tortilla & Beans, Smokey Mayo, Onions, Coriander, Chilli Sauce (2 PCS) (GF)

Chicken \$20
Pork \$22
Westholme Beef \$28
 ★ **Fish** \$28
 (Contains Gluten)

MAIN COURSES

FISH & SEAFOOD

★ **Mariscada (N)** \$46
 Prawns, Calamari, Fish, Octopus "A La Plancha", Charred Gem Lettuce & Huacaina Sauce, Aceite De Gamba y aji, Almonds

★ **Parihuela** \$38
 Traditional Seafood Soup, Fish, Crab Claw, Clams, Prawns, White Wine, Potato Confit, Canchita Corn

Pasta Marinera \$42
 Seafood Pasta, Grilled Hokkaido Scallops, Peruvian Uni, Red Quinoa, Habanero Oil

Pescado A La Chorillana \$38
 Market Fish, "Peruvian Fishermen Style", Light Aji Amarillo Sauce, Tomatoes, White Wine, Chica De Jora & Garlic Rice

MEATS

Pollo A La Brasa \$38 (HALF)
 Peruvian Style Roasted Chicken, Green Salad, Potato Fries, Huacatay Sauce (35 mins) \$50 (WHOLE)

★ **Lomo Saltado** \$48
 Peruvian - Cantonese Stir Fried Wagyu Beef Tenderloin, Tomatoes, Onions, Green Peas, Potato Fries

Lamb & Tacu Tacu \$46
 Grilled NZ Lamb Rack, Coriander & Corn Cider Sauce, Rice & Bean Cake, Pickled Vegetable (3 pcs)

Chanchito & Yuca \$40
 Grilled Iberico Pork, Mashed Tapioca, Peruvian Rocoto Chilli Cream, Criolla Salad, Canchita Corn

All prices are subject to Service Charge and prevailing GST