

CEVICHE

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

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

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

BITES

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

Camotitos (V,N) \$16
 Sweet Potato Fries, Huancaína Sauce, Parmesan Cheese, Parsley

Yukas & Papitas (GF,V) \$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, 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

Arroz Cremoso (V,N) \$34
 Peruvian Aji Amarillo Rice, Grilled Broccoli, Toasted Almonds, Charcoal Oil

V=Vegetarian GF= Gluten Free

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 Crab (GF, DF) \$28
 Potato & Peruvian Yellow Chili salad, Crispy Soft Shell Crab, Tartar Mayo, Chalaquita, Avocado Puree, Salmon Caviar

★ **Causa Lima (GF, DF)** \$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

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

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

★ **Octopus A La Brasa (DF)** \$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,DF)... \$28
 Grilled Artichokes, Eggplants, Broccoli, Amazon Chestnuts, Algarrobina Sauce

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

New Papitas Huancaínas (V,N) \$16
 Roasted Potatoes, Aji Amarillo Sauce, Fresh Cheese, Black Olives, Toasted Almonds

FISH & SEAFOOD

★ **Mariscada (N)** \$46
 Calamari, Fish, Octopus & Argentinian Prawns "A La Plancha", Grilled Gem Lettuce & Aji Amarillo Sauce, Aceite De Gamba y Aji, Almonds

★ **Sudado De Pescado** \$38
 Peruvian Seafood Soup, Chicha De Jora, Cherry Tomatoes, Aji Panca, Crab Claw, Potatoes, Clams, Fish, Prawns

Pasta A la Huancaína \$42
 Seafood Pasta, Peruvian Yellow Chilli Sauce, Scallops in tge Shell, Prawns, Parmesan Cheese, Habanero Oil

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

TIRADITOS

★ **Nikkei Tuna (DF)** \$32
 Sliced Yellow Fin Tuna, Nikkei Sauce Dressing, Watermelon Radish, Garlic Chips, Wasabi Mayo

Negro (GF,DF) \$32
 Marinated Prawns, Black Squid Ink Tigers Milk, Cucumber, Avocado, Habanero Chilli Oil

Tropical (GF,DF) \$36
 Marinated Hokkaido Scallops, Tropical Tiger's Milk, Pineapple Aguachile, Passion Fruit, Chalaquita, Mango

CANCHITA TACOS

Soft Corn Tortillas, Lima Bean Puree, Smoked Chilli Mayo, Onions, Coriander, Chilli Sauce

Chicken \$20 (2 PCS) (GF,DF)

Pork \$22

Westholme Beef \$28

★ **Fish** \$28
 (Contains Gluten)

MAIN COURSES

MEATS

Pollo A La Brasa (N) \$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 Vegetables (3 pcs)

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

DF= Dairy Free N= Contain Nuts

All prices are subject to Service Charge and prevailing GST