



EL ALQUIMISTA

Welcoming

Chilcano Caldo con Cancha

Smoky and tangy vegetable broth with cancha

Trio de panes

Fresh baked bread made in house everyday

Starters

Ceviche £18.50

Sea bream, sweet potato and parsnip puree, lumpfish roe, celery, baby coriander, baby corn, sea fingers, cancha and pickled red onion. Served with leche de tigre.

Root Vegetables Ceviche £16.50

Candy betroot, red beetroot, golden beetroot, turnip, chestnut puree, enoki mushroom, fermented blackgarlic, celery, baby corn, cancha, truffle oil, white truffle, purple micro shisho. Served with vegan leche de tigre.

Lomo Saltado £26.50

Pan fried British sirloin steak, red wine sauce, potato, truffle, egg yolk confit, toarched avocado, fresh tomatoes, shallots and micro red vein sorrel.

Papa a la Huancaína £17.00

Heritage potatoes and carrots with huancaína sauce, double cream base, yellow pepper, shallot, garlic and ahi Amarillo, quail poached egg, peashooter tendril.

Mains

Bacalao a la Meunière £39.00

Panfried cod, mash potato with garlic and cumin, turmeric and paprika meunière sauce, caper berries, fried capers, salmon roe, nasturtium leaves and peashooter tendril.

Pollo a la Brasa £32.00

Marinated grilled chicken, Edward potatoes, garam masala sauce, fried curly kale and red vein Sorrel.

Seco de Cordero £40.00

Kentish Lamb cutlets, huacatay sauce, butter beans, cannellini beans puree, romanesco, green peas, tomato concasse, lamb demiglace.

Quinotto £27.50

White, Red and Black Quinoa, chestnut mushroom puree, double cream, white wine, confit heritage carrots, fried celiriac, crunchy parsnip, truffle oil and peashooter tendril.

Papa, seta y huevo £29.50

Potato and yuca mash, aji panca cream, fried runny egg, sauteed wild mushrooms, peashooter tendril.

