



Vegetarian Tasting Menu

Menu available with advance booking
£97.5 per person*

Pre-starter

Chilcano Caldo con Cancha

Vegetable broth, toasted corn.

Starters

Watermelon Ceviche

Watermelon, sweet potato puree, parmesan, fermented black garlic, celery, baby corn, cancha, truffle oil, black truffle, nasturtium micro herbs, shallots.

Paired with: Corney & Barrow Blanc de Blancs NV (France)

Heritage Tomatoes Ceviche

Heritage tomatoes, scotch bonnet, red peppers, lemon, avocado, ginger, pickled onion, micro coriander.

Avocado Anticuchos

Grilled Avocado,, fondant potatoes, tomatoes , aji panca cream, garlic, cumin, shallots.

Paired with: Petit Ballon Rouge (France)

Mains

Wild Mushrooms a lo pobre

Truffle mash, egg confit , sauteed wild mushrooms, pea shoots micro leaves, stroganoff sauce.

Paired with: Pinot Grigio, Sanziana (Romania)

Aubergine Anticucho

Aubergine, tikka and cumin sauce, fondant potatoes, aubergine mash, heritage baby carrots, celeriac.

Coliflor a la huancaína

English coliflor, parmesan, arborio rice, yellow peppers, red tomatoes, red onions, confit egg, garlic, wild mushrooms, cumin, oregano and red wine sauce, black truffle, red onion.

Paired with: Syrah Rose, Intipalka – Vinas Queirolo (Ica Peru)

Dessert

Paddington Toast

Steamed sponge, passion fruit and aguaymanto custard, Peruvian dulce de leche, chantilly cream, strawberry juice reduction.

Paired with: Ambriel English Reserve MV

*A discretionary service charge of 12.5% will be added to your bill



EL ALQUIMISTA