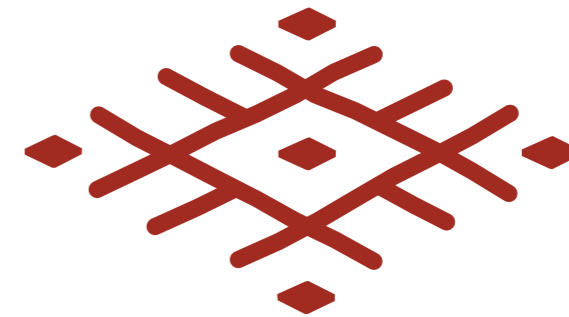


From Peru to Anguilla, Uchu at Cap Juluca invites you to embark on a tantalizing journey through Peru.

This menu is a journey of Peruvian dishes that expresses the rich history of Peru through chilies, spices and organic ingredients used as far back as the Inca did when they first created what we know today as Ceviche.

Anguilla is known for the freshest seafood in the Eastern Caribbean and a culture that is intricately tied to the sea. This is an integral part of Uchu's philosophy and cuisine.



UCHU

Our logo is inspired by the Peruvian textile symbol of Inti.

Inti is known as the Sun God in Incan beliefs. The Sun God, like all gods and goddesses, is based on an element of nature, such as its opposite symbol, the moon mother, Mama Quilla.

Inti is believed to be the god that looks over and takes care of people on earth.



APPETIZERS

Causa del Mar ^(2,3,4,7,9)	29
Beet causa with blue crab, peruvian chile mayo, cassava pearls, avocado, huancaína sauce, cherry tomato, egg, avocado	
Causa Limeña ^(3,7,9)	25
Shredded chicken with mayonnaise, cold and spicy mashed potatoes with avocado, boiled egg, tomato, black olives, and mayonnaise, topped with huancaína sauce	
Italo Peruvian Salad ^(1,3,4,7,10,12)	23
Romaine lettuces, parmesan and capers dressing with yellow chili paste, cherry tomatoes, red onion, brioche croutons, Parmigiano Reggiano, crispy bacon, anchovies	
Shrimp	30
Chicken Breast marinated with panka chili 26	

MAIN COURSE

Ají de Gallina ^(1,3,7)	32
Shredded chicken breast with yellow chili sauce, confit potatoes, black olives crackers, vegan cheese and white rice	
Tallarines Verdes ^(1,3,7)	32
Peruvian spaghetti with pesto cream, served with parmigiano reggiano and chicken Milanese	
Sudado de Pescado ^(4,12)	34
Catch of the day , served with sudado, tomatoes, red onion, jalapeño, charcoal cassava, cilantro, white rice	
Lomo Saltado ^(1,6,12,14)	42
Beef tenderloin sautéed, red onion, tomatoes, jalapeño, oyster sauce, soya sauce, cilantro, Peruvian native potatoes with white rice	
Pollada Limeña ^(1,6,7,12)	32
Chicken breast fried with panka chili, coleslaw salad, roasted potatoes, Peruvian chalaquita with huancaína sauce and criolle anticuchera chili	



APPETIZERS

Quinoa Poke ^(1,6,9,15,V)	28
Organic Quinoa, Crispy Tofu marinated with ponzu, avocado, mango, corn chalaquita, cucumber, yellow chili acevichada dressing, chia crackers	
Uchu Salad ⁽⁴⁾	28
Cured tuna sashimi, mixed greens, avocado, orange brasa, feta vegan cheese, praline pistacho, chirimoya dressing	
Panquitas ^(15,V)	25
Grilled cream corn, Peruvian chalaquita with rocket	

MAIN COURSE

Mercado San Pedro ^(1,6,7,12)	37
Flank steak marinated with panka chili, foam of yellow chili potato with truffle, asparagus, crunchy quinoa, cilantro oil	
Catch of the Day ^(2,4,7)	34
Catch of the day with creamy rice , chupe sauce, carrots, beans, black cassava cracker, Peruvian chalaquita	
Chupe de Camarones y Crayfish ^(2,3,7,9)	42
Shrimps and crayfish, Peruvian chilies, vegetables, poached egg, rice popcorn	
Khuchi Kanka ^(1,6,11)	32
Pork belly cooked in Peruvian purple corn with chifa flavors, sautéed vegetables, rice cracker and white rice with sesame	



APPETIZERS

Palta Amazónica ^(1,2,6,7,9,11)	35
Avocado sphere with mixed vegetables and lobster with mayo, rocoto aioli, cherry tomatoes, acevichada sauce, tuille	
The Jungle Causa ^(11,12,15,V)	24
Heat of palm tartar, avocado, dough of mashed potato, cherry tomatoes, black olive crackers, Vegan feta cheese	
Fish from the South ⁽⁴⁾	25
Organic mix greens, cured salmon with spices, pineapple brûlée, baby carrots marinated with passion fruit, cherry tomatoes, rocket, asparagus, Andean potato, mustard vinaigrette	

MAIN COURSE

Arroz Loretano ^(3,12)	52
Rib Eye, yellow rice amazonico with crispy bacon, spicy pineapple salsa, onions, fried plantain, cilantro dust	
Pulpo Canga ^(1,6,7,12,14)	40
Slow cooked Octopus marinated with anticuchera sauce, cassava foam, thread of limo chili, cassava charcoal, vegan cheese, spicy oil.	
<i>Served with a choice of: fried rice, seasonal salad, sweet potatos fries, french fries, cassava fried Peruvian style</i>	
Crayfish Amazónico ⁽²⁾	70
Lobster Amazónico ⁽²⁾	78



Crème Brûlée ^(3,7,GF)	18
Pineapple, vainilla	
Tres Leches ^(1,3,7,8)	22
Cinnamon cream, pistachio	
Lemon Bar ^(1,4,7)	22
Cherimoya sorbet, meringue	
Choco Finger ^(3,7,8,GF)	20
Chocolate mousse, vanilla cream, hazelnut chocolate, pisco ice cream	

Tropical Sliced Fresh Fruit ^(8,15,V)	18
Pabana sorbet, almond coconut tuile	
Fresh Fruit Plate ^(15,V)	15
Assorted fruit	
Ice Cream Selection ^(3,7,15)	6.5 per scoop
Sorbet Selection ^(15,V)	6.5 per scoop

FOOD ALLERGY INFORMATION

Certain dishes and beverages may contain one or more of the 14 allergens designated by EU Regulation No. 1169/2011. Please let us know if you have any allergies or special dietary requirements, or if you need any further information. The designated allergens and products are: (1) Cereals containing gluten (2) Crustaceans (3) Eggs (4) Fish (5) Peanuts (6) Soybeans (7) Milk (8) Nuts (9) Celery (10) Mustard (11) Sesame seeds (12) Sulphur dioxide and sulphites (13) Lupin beans (14) Molluscs (15) Suitable for vegetarians (V) As vegan option available (GF) Gluten Free option available.

