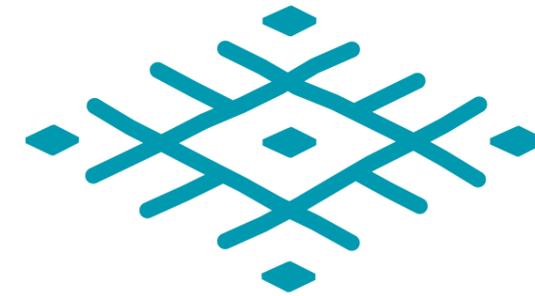


From Peru to Anguilla, Uchu at Cap Juluca invites you to embark on a tantalizing journey through Peru.

By day, savor a selection of delightful light bites and creative cocktails by the connecting pool terrace.

At night, our chefs team 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.

CEVICHE

Choose one of the options below

CLASSIC CEVICHE ^(4,9) 26, SHRIMP ^(2,9) 27,
SALMON ^(4,9) 27, TUNA ^(4,9) 27,
MIXED ^(2,4,9) 30

Choose one sauce

TRADITIONAL, ROCOTO TIGER MILK,
YELLOW CHILI TIGER MILK

Vegan Ceviche

Cauliflower, broccoli, cherry tomatoes, baby
carrots, asparagus, radishes, mushrooms,
celery with vegan, yellow chili tiger milk 22
^(9, 12, 15, V)

*"Tiger milk is the sauce or juice that gives life to ceviche.
This preparation brings the flavor and freshness to the
Peruvian ceviche"*

SALADS

Fish from the South

Organic mix greens, cured salmon with spices,
pineapple brûlée, baby carrots marinated with
passion fruit, cherry tomatoes, rocket, asparagus,
Andean potato, mustard vinaigrette 25
⁽⁴⁾

Quinoa Poke

Organic Quinoa, Crispy Tofu marinated with
ponzu, avocado, mango, corn chalaquita,
cucumber, yellow chili acevichado dressing,
chia crackers 28
^(1, 6, 9, 15, V)

Uchu Salad

Cured tuna sashimi, Mixed Greens, avocado, or-
ange brasa, feta vegan cheese, praline pistachio,
chirimoya dressing 28
⁽⁴⁾

Italo Peruvian Salad

Romaine lettuces, parmesan and capers dressing
with yellow chili paste, cherry tomatoes, red onion,
brioche croutons, Parmigiano Reggiano, crispy
bacon, anchovies 23
SHRIMP 30 CHICKEN BREAST 26
^(1, 2, 3, 4, 7, 10, 12)

TIRADITOS

Tiradito Chalaco

Scallops, traditional tiger milk, Andean dust corn,
black cassava cracker, Peruvian chalaquita, cori-
ander oil and thread of limo chili 29
^(9, 14)

Uchu Estiradito

Sliced salmon, served with Yellow chili
acevichada sauce, sweet potato puree, red radish,
yellow chili nori crackers, cilantro oil, cilantro air,
rocoto gel 27
^(4, 9, 11)

Tiradito Nikkel

Slices of cured Tuna sashimi with ponzu dressing
in Peruvian style, kyuri, avocado, togarashi, nori,
radish, fresh Peruvian chalaquita,
nori ricecrackers 27
^(1, 4, 6, 9, 11)

APPETIZERS

Causa del Mar

Beet causa with a blue crab, Peruvian chili mayo,
cassava pearls, huancaína sauce, cherry tomato,
egg, avocado 29
^(2, 3, 4, 7, 9)

Panquitas

Grilled cream corn, Peruvian chalaquita 25
^(15, V)

Palta Amazonica

Avocado sphere with mixed vegetables and
lobster with mayo, rocoto aioli, cherry tomatoes,
acevichada sauce, tuille 35
^(1, 2, 6, 7, 9, 11)

FROM THE GRILL

Served with a choice of: seasonal salad,
sweet potato fries, french fries, fried rice or
cassava fried.

Grilled Crayfish ⁽²⁾ 56

Grilled Lobster ⁽²⁾ 78

SANDWICHES & TACOS

Served with a choice of: seasonal salad, sweet potato fries, french fries,
grilled vegetables or fried rice & quinoa.

Miraflorino

Fried chicken breast fillet, marinated with
anticuchera sauce, lettuce, tomato, rocoto aioli
and guacamole 28
^(1, 3, 6, 7)

El Del Barrio

Fried mahi mahi fillet, lettuce, tomato,
avocado, sarza 'salsa' criolla, Peruvian
tartara 30
^(1, 3, 4, 9, 10, 12)

Inka

Sweet potato and quinoa patty, lettuce,
tomato pesto, avocado and yellow chili aioli
28
^(1, 3, 7, 15)

Taco Nikkel

Grilled mahi mahi with teriyaki sauce,
Peruvian guacamole, pickled turnip, carrot,
kyuri, cilantro 28
^(1, 3, 4, 6, 7, 12)

La Royal

Beef patty, pork bacon, caramelized onions,
cheese, tomato, lettuce, egg, caramelized
onions, mayonnaise 33
^(1, 3, 7, 12)

PERUVIAN CLASSICS

Lomo Saltado

Sautéed beef, red onion, tomatoes, jalapeño,
oyster sauce, soy sauce, cilantro, Peruvian
native potatoes with white rice 42
^(1, 6, 12, 14)

Catch of the Day

Catch of the day with creamy rice, chupe
sauce, carrots, beans, black cassava cracker,
Peruvian chalaquita, parmesan air 34
^(2, 4, 7)

Pollada Limeña

Chicken breast fried with panka chili, roasted pota-
toes and Peruvian chalaquita with huancaína sauce
and criolle anticuchera chili 32
^(1, 6, 7, 12)

Arroz Loretano

Rib eye, yellow rice amazonico with crispy
bacon, spicy pineapple salsa, onions, fried
plantain, cilantro dust 52
^(3, 12)

Ají de Gallina

Chicken breast with yellow chili sauce, confit
potatoes, black olive crackers, vegan cheese
and white rice 32
^(1, 3, 7)

DESSERTS

Crème Brûlée 18

Pineapple, vainilla
^(3, 7, GF)

Tres Leches 22

Cinnamon cream, pistachio,
^(1, 3, 7, 8)

Lemon Bar 22

Cherimoya sorbet, meringue
^(1, 4, 7, GF)

Choco Finger 20

Chocolate mousse, vanilla cream,
hazelnut chocolate, pisco ice cream
^(3, 7, 8, GF)

Tropical Sliced Fresh Fruit 18

Pabana sorbet, almond coconut tuile
^(8, 15, V)

Fresh Fruit Plate 15

Assorted fruit
^(15, V)

Ice Cream Selection

6.5 per scoop
^(3, 7, 15)

Sorbet Selection

6.5 per scoop
^(15, V)

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) Suitable for vegans, (GF) Gluten Free option available.

