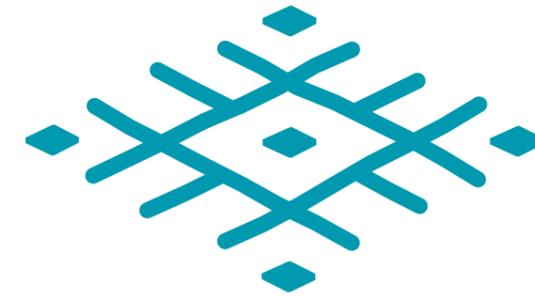


*From Peru to Anguilla, Uchu at Cap Juluca invites you to embark on a tantalising journey through Peru.*

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

*At night, our chef's 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.



## STARTERS

- Spicy Edamame** <sup>(6, 11, 15, V)</sup> **16**  
Peruvian sweet and sour sauce
- Guacamole Fresco** <sup>(9, 15, V)</sup> **25**  
Served with corn chips, chili crunch, XO chili
- Andean Nikkei Salad** <sup>(1, 6, 11, 15, V)</sup> **25**  
Tri-colour quinoa, avocado, wakame, black tempura flakes, citrus chalaquita, miso vinaigrette

## CEVICHE & TIRADITOS

- Peruvian Ceviche** <sup>(4, 9)</sup> **29**  
Catch of the day, Andean corn, sweet potato  
Shrimp \$32 | Mixed \$34
- Asian Ceviche** <sup>(4, 6, 9)</sup> **29**  
Tuna, cucumber, red onions, sesame seeds, miso tiger milk
- Caribbean Ceviche Poke** <sup>(4, 9)</sup> **31**  
Catch of the day, aji amarillo & coconut tiger's milk, crispy chulpe corn, sushi rice & quinoa

## MAINS

- Lomo Saltado** <sup>(1, 6, 9, 14)</sup> **47**  
Beef skirt, red onion, tomato, jalapeño, soy & oyster sauce, cilantro, Peruvian native potatoes
- Black Pasta a lo Macho** <sup>(1, 2, 9, 14)</sup> **50**  
Squid ink pasta, mixed seafood, bold spicy ají garlic sauce
- Stir-Fried Rice "Chaufa"** <sup>(3, 6, 11)</sup> **36**  
Pork belly fried rice  
Vegan or vegetarian on request

## ROBATA

- Anticuchos**  
Two skewers marinated in Peruvian anticuchera chilli sauce, served with coconut milk and black mint chilli aioli.
- Catch of the Day** <sup>(1, 3, 4, 7)</sup> **29**
- Lobster Tail** <sup>(1, 2, 3, 7)</sup> **37**
- Beef Skirt** <sup>(1, 3, 7)</sup> **34**

## ENTRE MIGAS

- Baja Fish Tacos** <sup>(1, 3, 4)</sup> **28**  
Tempura fish, cabbage slaw, avocado crema
- Tokio-Lima Sliders** <sup>(3, 6, 7)</sup> **28**  
Slow-cooked pork sliders, Asian BBQ, green aioli
- Steak Sandwich** <sup>(1, 3, 6, 7)</sup> **32**  
Sourdough bread with anticucho style beef horseradish and chimichurri, piquillo pepper, arugula

### FOOD ALLERGY INFORMATION

Certain dishes and beverages may contain one or more of the 14 allergens designated by EU Regulation No. 1169/2011.

(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.

18% SERVICE CHARGE ADDED TO FINAL FOLIO

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