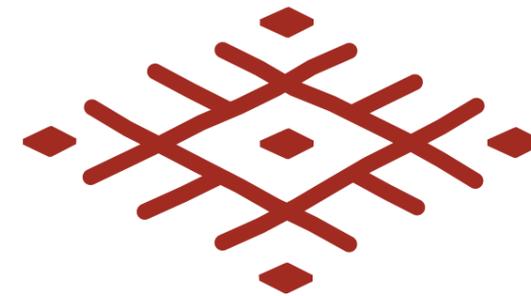


From Peru to Anguilla, Uchu at Cap Juluca invites you to embark on a tantalising journey through Peru.

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.

CEVICHE BAR

Ceviche Carretilero ^(1, 3, 4, 6, 9, 10, 11) 32	Tiradito Asa ⁽⁴⁾ 32
Catch of the day, traditional tiger milk, crispy squid, crispy Andean corn, anissed corn, sweet potato	Beet catch of the day, orange brasa, black tuille, cilantro oil, celery chalaquita, jalapeno, fried sea weed yuyo, tobico, Peruvian tartar
Ceviche Nikkei ^(1, 4, 6, 9, 11) 29	Italo Peruvian Tiradito ^(7, 9) 30
An umami tuna ceviche with ponzu sauce, kyuri, avocado, mango, togarashi, nori, radish, fresh Peruvian chalaquita, and ginger cracker	Parmesan tiger milk, chalaquita, cilantro oil, basil leaves, tuna, and catch of the day
Ceviche Mixed ^(2, 4, 9) 33	Ponja Estiradito ^(4, 9, 11) 33
Catch of the day with seafood, traditional tiger milk, sweet potato, crispy andean corn, and aniseed corn	Salmon, octopus, echalote, red pepper tiger milk, sesame oil, avocado, chalaquita, pickled radish & squid ink tapioca cracker
Vegan Ceviche ^(9, 12, 15, VG) 30	Tiradito de Lujo ^(9, 14) 32
Cauliflower, broccoli, cherry tomatoes, baby carrots, asparagus, radishes, mushrooms, celery with vegan yellow chili tiger milk	Scallops and catch of the day, passion fruit tigers milk, sweet potato pure, jalapeños, crunchy quinoa, avocado
Coya Tartare ^(4, 6, 9, 11) 29	Inka Tartare ^(1, 3, 4, 6, 7) 29
Tuna tartar, dill, sesame seeds, onion, crunchy ginger, nori cracker	Salmon tartare, Andean potato causa, huancaína sauce, cucumber, nori & soy sauce

APPETIZERS

Avocado Hummus ^(1,2,6,7,9,11) 26
Avocado hummus, peppers, red onion, cilantro oil, quinoa, quinoa pop, chickpeas, tomato, vegan bacon and corn tortilla
Peruvian Poke ^(1, 3, 7, 11) 34
Raw tuna, mango, cherry tomatoes, shari rice, spicy cucumber, avocado, sesame seeds, wakame, wonton crackers and quinoa popcorn

SALADS

Quinoa Salad ^(4, 11, 15) 32
Smoked vegetarian tuna, mixed quinoa, rocket, avocado, tomato, radish, baby carrot, feta cheese, mustard seeds & vinaigrette
Italo Peruvian Salad ^(1, 3, 4, 7, 10, 12) 30
Our Peruvian twist on a classic caesar salad with chicken "Pollada"
Shrimp & Crab Ñoquis Causa ^(2, 7, 9) 33
Beet, aji amarillo & squid ink causa, blue crab and poached shrimps cocktail bacon, spicy pineapple salsa, onions, fried plantain, cilantro dust

FROM THE WOK

Lomo Saltado ^(6, 12, 14) 38	Chaufa Peruvian Fried Rice ^(1, 3, 6, 11, 15) 32
Beef, red onion, tomatoes, jalapeño, oyster sauce, soy sauce, cilantro, Peruvian native potatoes	Stir-fried rice vegetables & wild mushrooms, omelette, ginger & garlic sweet sauce
<i>Convert your Lomo Saltado to "A lo Pobre" with fried egg and plantain</i> Add 8	Seafood 36 Shrimp 34 Beef 36 Pork Char Siu 34
Tallarín Saltado ^(1, 6, 12, 14)	Quinoa Chaufa ^(1, 3, 6, 11, 15) 34
Peruvian chow main, spaghetti stir-fried with red onion, tomato, jalapeño, and cilantro leaves	Stir-fried organic quinoa, mushrooms, veggies, omelette, nikkei sauce and pickled veggies
Seafood 46 Shrimp 44 Beef 42	

FROM OUR KITCHEN

Arroz Con Marisco ^(2, 4, 7) 43	Seco Limeño 34
Anguillian seafood creamy rice with chupe sauce, carrots, beans, black cassava cracker, peruvian chalaquita, parmesan air	Short rib stew served with carrot, beans, cilantro sauce, tacu tacu and salsa criolla
Arroz Loretano ^(3, 12) 52	Pescado Patarashka ⁽⁴⁾ 36
Rib eye, yellow rice amazonico with crispy bacon, spicy pineapple salsa, onions, fried plantain, cilantro dust	Catch of the day with panka pepper in bamboo leaves, pineapple salsa, tucupi, fried plantain, tacacho
Pescado a lo Macho ^(2, 3, 4, 7, 9, 12, 14) 40	Sudado de Pescado ^(4, 12) 36
Fried catch of the day in a perfect and creamy seafood sauce full of flavour, accompanied with a tacu tacu	Catch of the day served with sudado sauce, tomatoes, red onion, jalapeño, charcoal cassava, and cilantro
Tallarines Bachiche ^(1, 2, 3, 6, 7) 43	Lobster Achupado ^(1, 2, 3, 7) 95
Black spaghetti with clams, shrimp, scallops, and Peruvian chupe sauce- aji, ajo, perejil- parmesan air, tuille, aioli rocoto	Lobster tail with spaghetti in Peruvian sudado sauce
Ají de Gallina ^(1, 3, 7) 34	Crayfish al Ajillo ^(2, 7) 85
Chicken breast with yellow chili sauce, confit potatoes, black olives crackers, vegan cheese	Crayfish, yellow chili garlic sauce, roasted potatoes, cilantro foam

**All fish is line-caught and sustainably sourced.*

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.

