

UCHU EXPERIENCE

USD 150



UCHU

APPETIZERS

CLASSIC CEVICHE

Catch of the day, traditional tiger milk, crispy squid, crispy Andean corn, anissed corn, sweet potato

Corn, Sweet Potato, Andean corn all on the side

(4, 9)

ITALO PERUVIAN TIRADITO

Parmesan Tiger's milk, chalaquita, cilantro oil, basil leaves, catch of the day

(7, 9)

JALEON IMPERIAL

Crispy fish are accompanied by golden yuccas, yellow pepper aioli" huancaína," Chalaquita, and tartar sauce from the tahuantinsuyo, yuyo Peruvian see weak

(1, 2, 3, 4, 7, 9, 12, 14)

ESCABECHE CAUSA

Tuna tataki, with a delicious causa yellow chili, escabeche traditional sauce, and black olive crackers

(4)

MAIN COURSE

TALLARIN SALTADO

Peruvian chow main, spaguetti stir-fried, beef tenderloin with red onion, tomato, jalapeño, and cilantro leaves

(1, 6, 12, 14)

CREAMY RISE

Catch of the day with creamy rice with chupe sauce, carrots, beans, black cassava cracker, Peruvian chalaquita, parmesan air

(2, 4, 7)

SECO LIMEÑO

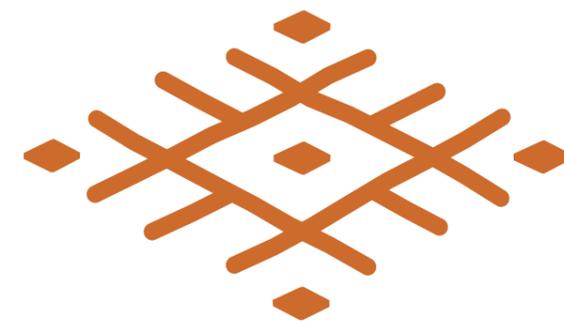
Short rib stew served with carrot, beans, cilantro sauce

AJÍ DE GALLINA

Chicken breast with yellow chili sauce, confit potatoes, black olives crackers, vegan cheese

(1, 3, 7)

White Rice | Fried Cassava | Huancaína | Rocoto Carretillero | Salsa Criolla

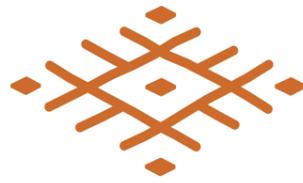


UCHU

FAMILY STYLE MENUS

ASIAN PERUVIAN EXPERIENCE

USD 85



UCHU

APPETIZERS

CEVICHE NIKKEI

Catch of the day with ponzu sauce, kauri, avocado, mango, togarashi, nori, radish, fresh Peruvian chalaquita, and ginger cracker

(1, 4, 6, 9, 11)

NIKKEI SALAD

Mix lettuce, colored peppers, peaches, peanuts, sesame, mushroom, crunchy tapioca ginger, carrot, katsobushi and Nikkei vinaigrette balsamic and wasabi

(4, 11, 15)

PERUVIAN POKE

Mango, cherry, shari rice, spicy kiuri, avocado, carrot, coleslaw, sesame seeds, wakame ,wanton crackers, Quinoa popcorn

(1, 3, 7, 11)

MAIN COURSE

TALLARIN SALTADO

Peruvian chow main, spaguetti stir-fried with Beef sauté, red onion, tomato, jalapeño, and cilantro leaves

(1, 6, 12, 14)

CHAUFA PERUVIAN FRIED RICE

Stir-fried rice vegetables & wild mushrooms, omelette, ginger & garlic sweet sauce

(1, 3, 6, 11, 15)

POLLO CHIHAIKAY

Chicken fried with salsa chihaukay

(1, 3, 6, 11)

WHITE TURNIP

Grill veg saute, Asian style

(9, 11)

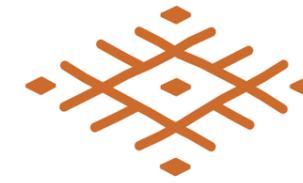
FOOD ALLERGY INFORMATION

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

ALL PRICES IN US DOLLAR • 13% GST TAX & 15% SERVICE CHARGE ADDED TO FINAL FOLIO

PERUVIAN EXPERIENCE

USD 120



UCHU

APPETIZERS

CLASSIC CEVICHE

Catch of the day, traditional tiger milk, crispy squid, crispy Andean corn, anissed corn, sweet potato

(4, 9)

QUINOA SALAD

Mix quinoa, avocado, tomato, radish, baby carrot, feta cheese, mustard seeds, and mustard vinaigrette

(10)

ESCABECHE CAUSA

Tuna tataki, with a delicious causa yellow chili, escabeche traditional sauce, and black olive crackers

(4)

MAIN COURSE

POLLO A LA BRASA

Chicken leg rotisserie marinated with Peruvian secret condiments, the authentic recipe and Peruvian chili

(1, 3, 7)

LOMO SALTADO

Beef, red onion, tomatoes, jalapeño, oyster sauce, soy sauce, cilantro

(1, 6, 12, 14)

SECO LIMEÑO

Short rib stew served with carrot, beans, cilantro sauce and salsa criolla

White rice
Roasted Native potatoes
French Fries

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