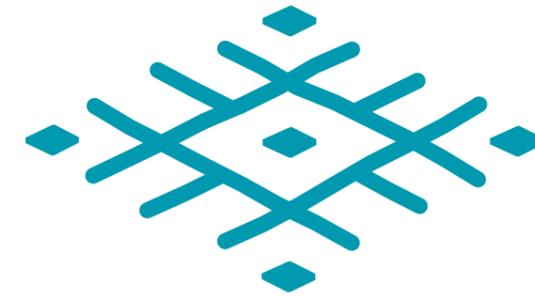


From Peru to Anguilla, Uchu at Cap Juluca invites you to embark on a tantalising journey through Peru.

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.

CEVICHE

Choose one of the options below

CLASSIC CEVICHE ^(4, 9) 28, SHRIMP ^(2, 9) 29,
SALMON ^(4, 9) 29, TUNA ^(4, 9) 29,
MIXED ^(2, 4, 9, 14) 33

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 30
^(9, 12, 15, V)

Ceviche Carretilero

Catch of the day, traditional tiger milk, crispy squid,
crispy Andean corn, aniseed, sweet potato 32
^(1, 2, 3, 4, 6, 9, 10, 11)

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

SALADS

Hummus

Roasted beet hummus, peppers, red onion,
cilantro oil, quinoa pop, crispy chickpeas, tomato
and fried plantain 24
^(11, 15, V)

Tuna Poke Bowl

Raw tuna, mango, cherry tomatoes, shari rice, spicy
cucumber, avocado, sesame seeds, wakame,
nori crackers, quinoa popcorn
and acevichada sauce 34
^(3, 4, 7, 11)

Quinoa Salad

Smoked vegetarian tuna, mix quinoa, rocket,
avocado, tomato, radish, baby carrot, feta cheese,
mustard seeds and vinaigrette, chia crackers 32
^(7, 10, 15)

APPETIZERS

Guacamole Dip with Chips

Crispy tortilla chips, avocado, lime juice, red
onions, cilantro, tomatoes, jalapeño peppers 26
⁽⁷⁾

Chicken Cheese Quesadilla

With sour cream and guacamole 30
^(1, 7)

TIRADITOS

Italo Peruvian Tiradito

Parmesan tiger milk, chalaquita, cilantro oil, basil
leaves, tuna, and catch of the day 30
^(4, 7, 9)

Ponja Estiradito

Salmon, octopus, echalote, red pepper tiger milk,
sesame oil, avocado, Chalaquita, pickled radish
and squid ink tapioca cracker 33
^(4, 9, 11, 14)

Tiradito de Lujo

Scallops and catch of the day, passion fruit tigers
milk, sweet potato purée, jalapeños, crunchy
quinoa, avocado 32
^(4, 9, 14)

Tuna Tartare

Tuna tartar, dill, sesame seeds, onion,
crunchy ginger, nori cracker 29
^(4, 6, 9, 11)

SANDWICHES & TACOS

Adobo Tacos

Pork carnitas tacos served with Adobo sauce,
salsa verde, chalaquita, white onions 32
⁽¹⁾

Uchu Tacos

Catch of the day, tomato tatemado, lettuce,
black beans purée, avocado, sour cream 32
^(4, 7)

Club Sandwich

Grilled chicken, lettuce, tomato, bacon, egg,
ham, cheese, mayo 28
^(1, 3, 7)

Peruvian Baos

Peruvian Char Siu pork belly in chifa style,
lettuce, tari sauce, red onion, kyuri pickles,
and cilantro leaves 33
⁽¹⁾

Uchu Burger

8oz Wagyu, double cheese, lettuce, tomato,
onions, pickles, Uchu secret sauce 36
^(1, 3, 7, 12)

Impossible Burger

Impossible burger, lettuce, tomato pesto,
avocado, and yellow chili aioli 32
^(1, 3, 7, 15)

PERUVIAN CLASSICS

Lomo Saltado

Beef, red onion, tomatoes, jalapeño, oyster
sauce, soy sauce, cilantro, Peruvian
native potatoes 42
^(6, 12, 14)

Arroz con Marisco

Anguillian seafood creamy rice with chupe
sauce, carrots, beans, black cassava cracker,
Peruvian chalaquita, parmesan air 43
^(2, 4, 7, 9, 14)

Pollo a la Brasa

Baby chicken rotisserie marinated with Peruvian
secret condiments, the authentic recipe, French
fries, and Peruvian chili 36
^(1, 3, 7)

Arroz Loretano

Rib Eye, Yellow rice amazonico with crispy
bacon, spicy pineapple salsa, onions, fried
plantain, cilantro dust 55
^(1, 3, 12)

Pescado a lo Macho

Fried Catch of the day in a perfect and creamy
seafood sauce full of flavour, accompanied
with tacu tacu 40
^(2, 3, 4, 7, 9, 12, 14)

FROM THE GRILL

Grilled Crayfish ⁽²⁾ 70

Grilled Lobster ⁽²⁾ 78

SIDES

White rice, Yellow rice, Tacu Tacu,
French fries, Sweet potato fries,
Fried cassava with huancaína and rocoto carretilero,
Mashed potato, Grilled vegetables 12

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

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

