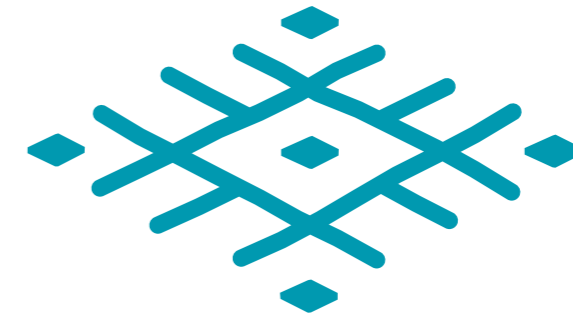


*From Peru to Anguilla, Uchu at Cap Juluca invites you to embark on a tantalising journey through Peru.*

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

*At night, our 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.

## SALADS & APPETIZERS

### Hummus 24

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

### Tuna Poke Bowl 34

Raw tuna, mango, cherry tomatoes, shari rice, spicy cucumber, avocado, sesame seeds, wakame, wonton crackers and Quinoa popcorn  
(1, 3, 7, 11)

### Quinoa Salad 32

Smoked vegetarian tuna, mix quinoa, rocket, avocado, tomato, radish, baby carrot, feta cheese, mustard seeds and vinaigrette  
(4, 11, 15)

### Shrimp Cobb Salad 35

Lettuce, avocado, tomato, egg, bacon, blue cheese, mustard vinaigrette, mustard seeds  
(2, 3, 7, 10)

### Caesar Salad 32

Classic Ceasar Salad with Jerk Chicken  
(1, 3, 4, 7, 10, 12)

### Guacamole Dip with Chips 26

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

## SANDWICHES & TACOS

### Adobo Tacos 30

Pork carnitas tacos served with adovo sauce, salsa verde, chalaquita, white onions  
(1, 6)

### Uchu Tacos 30

Catch of the day, tomato tatemado, lettuce, black beans pure, avocado, sour cream mayo  
(4, 7)

### Club Sandwich 32

Grilled chicken, lettuce, tomato, bacon, egg, ham, cheese, mayo  
(1, 3, 7, 15)

### Chicken Cheese Quesadilla 27

With sour cream and guacamole  
(1, 7)

## SIDES

French fries, Sweet potato fries, Fried cassava, Grilled vegetables 12

### Peruvian Baos 33

Peruvian Char Siu pork belly in chifa style, lettuce, tari sauce, red onion, kyuri pickles, and cilantro leaves  
(1, 7)

### Uchu Burger 32

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

### Vegan Burger 30

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

## DESSERTS

Homemade Sorbet & Ice Cream  
7 per scoop  
(15, V)

Fresh Fruit Plate <sup>(V)</sup> 17

*\*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.

## COCKTAILS

### Carnival Pinata 21

Vanilla Infused Tequila, Blue Curaçao Cranberry, Cherry

### Mango Mai Tai 24

Plantation Dark Rum, Dry Curaçao Orange, Lime Juice, Mango Syrup

### Watermelon Fizz 24

Fresh Watermelon Juice, Lime Juice, Watermelon Syrup, Soda

### Cococabana 21

Hennessy VS, Coconut Water, Lime Juice, Honey

*Enjoy in George "Idavis's" handpicked coconut Add 10*

### Sundowner ~ Low Abv 19

Aperol, Orange, Passion fruit, Strawberry, Sparkling Wine

### Juluca Express 20

Grey Goose Vodka, Banana, Balieys, Coffee Liqueur, Espresso

### Chillicano 19

Pisco, Lime, Angostura Bitter, Ginger Ale

## MOCKTAILS

### Tropical Virgin Daiquiri 14

Mango, Passion fruit, Piña Colada

### Coco Fresca 16

Strawberry, Lime, Grenadine, Coconut Cream, Coconut Water

### Maundays Bay Lemonade 12

Lemon, Lime, Lemongrass, Agave

### Something on the Beach 14

Mixed Berries, Lime, Chef's Garden Basil, Cacao Bitter, Cinnamon, Soda

### George's Handpicked Coconuts 16

Harvested daily - *Based on availability\**

## BEER

Carib 10  
Red Stripe 10  
Presidente 10  
Corona 12  
Heineken, Heineken 0.00% 12  
Bucket of 5 40

## SOFT DRINKS

Fever Tree Selection 7  
Ginger Ale, Ginger Beer, Tonic Water, Soda Water  
Coke, Diet Coke, Sprite 7  
RedBull, Ting 9  
Acqua Panna 750ml 10  
San Pellegrino 750ml 10

## WINE

Avissi, Prosecco, Italy 16  
Champagne Brut, Veuve Clicquot, France 39  
Chardonnay, Carmel Road, Unoaked Monterey 19  
Sauvignon Blanc, Clos Henri, New Zealand 19  
Rose, Note Bleue, Côtes de Provence 18  
Château Mont-Redon, "Lirac", Rhône Valley, France 22

## JUICES & HOT BEVERAGES

Apple, Guava, Pineapple, Orange 10  
Freshly squeezed juice 12  
Green, Herbal Tea 8  
Espresso, Americano, Decaffeinated coffee 8  
Iced coffee, Iced tea 10

*\*Our teas and coffees are sustainably sourced.*