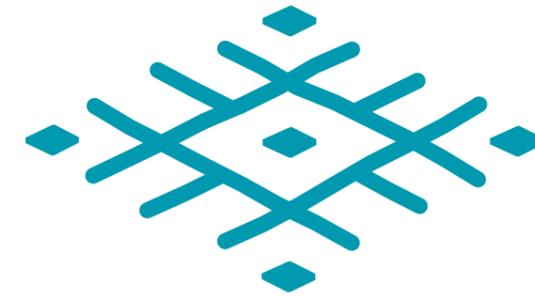


From Peru to Anguilla, Uchu at Cap Juluca invites you to embark on a tantalising journey through Peru.

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
(11, 15, V)

Tuna Poke Bowl 34

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

Quinoa Salad 32

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

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

Uchu Tacos 32

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

Club Sandwich 28

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

Chicken Cheese Quesadilla 30

With sour cream and guacamole
(1, 7)

Peruvian Baos 33

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

Uchu Burger 36

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

Impossible Burger 32

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

SIDES

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

DESSERTS

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

Fresh Fruit Plate (V) 17

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

COCKTAILS

Carnival Piñata 21

Vanilla Infused Tequila, Blue Curaçao Cranberry, Cherry

Mango Mai Tai 24

Dark Rum, Dry Curaçao, Lime, Mango

Watermelon Fizz 24

Vodka, Aperol, Fresh Watermelon, Lime, Soda

Cococabana 21

Cognac, Coconut Water, Lime, Honey

Sundowner ~ Low Abv 19

Aperol, Orange, Passion fruit, Strawberry, Sparkling Wine

Juluca Express 20

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

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

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

JUICES & HOT BEVERAGES

Apple, Guava, Pineapple, Orange 10

Freshly squeezed juice 12

Green, Herbal Tea, Espresso, Americano, Decaffeinated coffee 8

Iced coffee, Iced tea 10

**Our teas and coffees are 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.