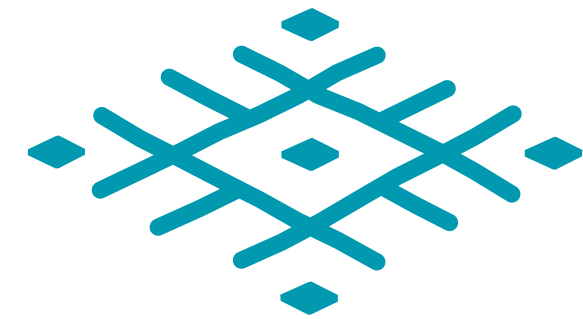


*From Peru to Anguilla, Uchu at Cap Juluca invites you
to embark on a tantalising journey through Peru.*

*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



SMALL PLATES

Spicy Edamame ^(6, 11, 15, V)	16
Wok-tossed edamame, Peruvian sweet-sour glaze, sesame, chili	
Guacamole Fresco ^(6, 15, V)	18
Avocado, chili crunch, Nikkei XO, crispy organic corn tortillas	
Uchu Signature Salad ^(1, 3, 6, 7, 9, 11, 15)	24
Native potato, ají amarillo cream, sunomono, choclo, nori	
Panko Ebi ^(1, 2, 3, 4, 14)	30
Golden panko prawns, ají amarillo aioli, fermented chili	

CEVICHE & TIRADITOS

Peruvian Ceviche ^(4, 9)	29
Catch of the day, lime leche de tigre, crispy Andean corn, sweet potato Shrimp \$32 Mixed \$34	
Tuna Nikkei Tiradito ^(4, 6, 9, 11)	34
Seared tuna, truffle ponzu, avocado, cucumber, togarashi, nori	

VEGETABLES & RICE

Wok Greens ^(9, 11)	18
Asian greens, garlic soy, sesame, chili	
Uchu Fried Rice “Chaufa” ^(1, 3, 6, 11)	34
Pork belly fried rice, snow peas, shiitake, peppers, egg	
Arroz con Marisco ^(2, 3, 4, 9, 14)	52
Oven-baked seafood rice, sautéed daily seafood, Peruvian spices	
Lomo Saltado ^(1, 6, 9, 14)	89
Skirt steak, red onion, tomato, jalapeño, soy-oyster sauce, cilantro, native potatoes and rice	
<i>To Share</i>	

FOOD ALLERGY INFORMATION

Certain dishes and beverages may contain one or more of the 14 allergens designated by EU Regulation No. 1169/2011.

(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.

18% SERVICE CHARGE ADDED TO FINAL FOLIO



ROBATA

Polla a la Brasa ^(1, 3, 6)	34
Peruvian-style charcoal chicken thigh	
Jumbo Tiger Prawn ^(1, 2, 6, 7, 11)	48
Garlic-yuzu butter	

SIDES

Steamed Rice ^(4, 11)	14
House furikake	
Native Potatoes ^(1, 7)	14
Ají verde	

DESSERTS

Black Sesame Cheesecake ^(1, 7, 11)	19
Black sesame cheesecake, sesame tuile, lucuma ice cream	
Yuzu Sorbet ^(V)	18
Exotic fruits & Yuzu pearls	
Gelato & Sorbet Selection	18
Choice of three seasonal gelato and sorbet flavours	

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