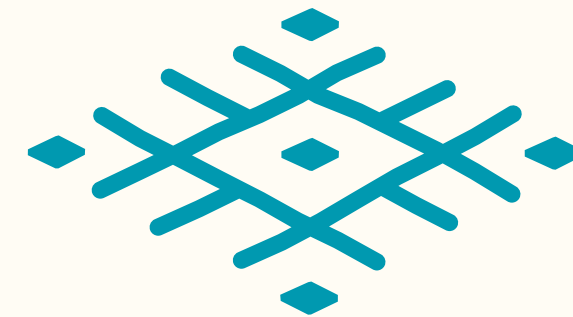


From Peru to Anguilla, Uchu at Cap Juluca invites you to embark on a tantalising journey through Peru.

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.



UCHU BY DAY

This menu has been thoughtfully curated in order of portion size, from lighter bites to more generous dishes, to guide your dining journey.

YUCA & WATERMELON FRITTERS 19

Huancaína sauce (1, 7, 15)

GUACAMOLE FRESCO 21

Organic corn tortilla chips, chili crunch (6, 15, V)

CRISPY CALAMARI 23

Ají amarillo tartare sauce, charred lime (3, 6, 9, 11, 14)

ANDEAN NIKKEI SALAD 23

Tri-colour quinoa, avocado, wakame, black tempura flakes, citrus chalaquita, miso vinaigrette (1, 6, 11, 15, V)

CARIBBEAN CEVICHE POKE 29

Catch of the day, ají amarillo & coconut tiger's milk, crispy chulpe corn, sushi rice, and quinoa (4, 9)

BAJA-STYLE FISH TACOS 27

Anguillian catch, shredded cabbage slaw, avocado crema (1, 3, 4)

SPINACH & QUESO FRESCO QUESADILLA 25

Quinoa tortilla, Oaxacan cheese, spinach, guacamole (1, 7, 15)

YUBA VERDE BAGUETTE 27

Broccoli rabe, chickpeas, vegan mayo (1, 6, 11, 15, V)

SANGUCHE MAREA 31

Marinated Mahi sandwich, Criolla sauce, sweet potato (1, 3, 4, 7)



UCHU BY DAY

SÁNDWICH DE LOMO 31

Chimichurri steak sandwich, grilled piquillo peppers, arugula (1, 7)

STEAK TARTARE 42

Traditional condiments, wonton crackers (1, 3, 4, 10)

SNAPPER A LA TALLA 110

Marinated whole butterfly snapper, corn tortillas, avocado crema, pico de gallo (4)

Minimum 2 guests

DESSERTS

CHURROS ICE CREAM SANDWICH 17

(1, 3, 7)

MANGO PASSION FRUIT MOCHI 11

2 units

(1)

ARTISANAL ICE CREAM & SORBETS 8 per scoop

(3, 7, 15)

SEASONAL FRUIT PLATTER 17

(V)

FOOD ALLERGY INFORMATION

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

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.

18% SERVICE CHARGE ADDED TO FINAL FOLIO.