LONDON
IN THE SKY 2017

LUNCH

Amuse Bouche
Tuna and potato nigiri, maca root and kiwicha

King prawn and mango ceviche, blue potatoes tiger's milk

Beef pachamanca, cuzco corn cake, Andean kiwicha, black mint

Pineapple carpaccio, molle pepper, passion fruit and seaweed

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DINNER

Amuse Bouche
Tuna and potato nigiri, maca root and kiwicha

King prawn and mango ceviche, blue potatoes tiger's milk

Seared black cod, yellow chilly, Amazonian cashew

Beef pachamanca, cuzco corn cake, Andean kiwicha, black mint

Pineapple carpaccio, molle pepper, passion fruit and seaweed

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VEGETARIAN LUNCH

Amuse Bouche
Potato and rice nigiris, fresh avocado seaweed and chia seeds

Green and white asparagus, Tamarillo, English pea puree, yuca root, crazy pea

Roasted organic quinoas, risotto style, beetroot, fava beans and figs

Pineapple carpaccio, molle pepper, passion fruit and seaweed

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VEGETARIAN DINNER

Amuse Bouche
Potato and rice nigiris, fresh avocado seaweed and chia seeds

Green and white asparagus, Tamarillo, English pea puree, yuca root, crazy pea

Roasted organic quinoas, risotto style, beetroot, fava beans and figs

Roasted palm heart, black eye beans tacu tacu and sweet potatoes

Yellow corn puree cake, glazed vegetables, sweet root and garlic

Pineapple carpaccio, molle pepper, passion fruit and seaweed

Allergens: Crustacean, Fish.
All our food is prepared in a kitchen where nuts, gluten and other food allergies are present.

LIMA

Peru comes to London with LIMA, a new restaurant concept presenting Peruvian cuisine in a contemporary style. The exciting flavours created by Head Chef, Robert Ortiz and Virgilio Martinez (Executive Chef and ranked #4 in the World 50 Best List and #1 in in Latin America's 50 Best Restaurants list) have won us many happy customers. Lima Fitzrovia was first awarded a Michelin star in 2013 – the first and only Peruvian restaurant to achieve this.