PERUVIAN KITCHEN	AQUÍ SE	
Coviche:	COCINA CON CARIÑO	
*	OUR DISHES ARE MADE For Sharing.	
PISCO BAR	WE RECOMMEND 3 OR 4	
CEVICHE OLD ST	SAVOURY DISHES PER PERSO	N
N	IBBLES	
ancha (v [*] gf) runchy Peruvian corn	•	2.5
cceitunas (v*gf) eruvian Botija black olives		3
Yequeños de Ají de Gallina Vonton fritters with traditiona nion, parmesan filling and am	l creamy chicken,	4.5
Guava and Chard Tequeño Vonton fritters filled with guay hard with amarillo chilli dip		4.5
Colazos de Chicharrón hia seed steamed buns filled v riolla, watermelon & rocoto ja	vith confit pork belly, salsa m and pork crackling popcorn	6.5
luevo Criollo (gf) urford Brown egg, quinoa, sar	ngrecita sausage, rocoto sauce	5
orreja de Sesos amb's brain fritters, tomato ar	nd rocoto chilli jam	6
CEV	ICHE BAR	
eviche del Día (Tues-Sat) ornwall Project day-boat catcl ed onion, limo chilli, sweet po	h fish, classic tiger's milk,	rice
t alteado (v*gf) (ass avocado, amaranth, beetr nd cucumber, amarillo chilli ti		7
eviche Nippon una, samphire, yuzu tiger's m idish	ilk, watermelon, white onion,	11
)on Ceviche (gf) eabass, amarillo chilli tiger's r ed onion, limo chilli	nilk, sweet potato,	9
Vasabass (gf) eabass, goldenberries, wasabi elery, fish crackling	tiger's milk, red onion,	9.5
amachi and Tamarillo Ti ninly sliced hamachi fish, tam poseberries, borage leaf, panc	arillo tiger's milk, Kent	11
estras Pitucas (gf) hree rock oysters, amarillo tig elery, cucumber, limo chilli, co		9.5
ll of our fish is sustainably so	urced	
Full allergen information is	vegan gf = gluten free available and wherever possible es to suit your dietary needs.	
\diamond £1 from this dish is do	onated to Amantani.org.uk	

£1 from this dish is donated to Amantani.org.uk

 a charity we support helping children in Peru
 Please note, a discretionary 12.5% service charge will be added to your bill.

GRILL

	\	
	Skate Wing Amazon Patarashca (gf) Marinated in charapita Amazonian chilli and sacha culantro, steam-grilled in a banana leaf	13.5
•	Corazón de la Tía (gf) Panca-marinated beef heart skewers, rocoto chilli sauce, Peruvian choclo corn	8
	Lamb Cutlet Tacu Tacu (gf) Amarillo chilli lamb cutlet, tacu tacu with rice and butterbeans, peanut and Andean mint sauce	9.5
	Fiestita de Bavette (gf) Bavette steak, fried Burford Brown egg, rocoto chimichurri, plantain tacacho, cannellini beans with cured pork	12
	Pulpo Parrillero (gf) Octopus, oca tuber, purple potato, cherry tomatoes, Botija olive crumbs, alioli mayo	13
	ROTISSERIE	
	First time in London, Peru's much-loved guilty pleasure as a lunch or dinner takeaway	
	Pollo a la Brasa Our own recipe marinade, corn-fed quarter rotisserie chicken, chips, hot amarillo chilli dip	8
	CLASSICS	
	Pastel de Choclo (v) Corn and feta cheese savoury cake, Huancaina sauce, avocado, Botija olives	6.5
	Locro de Zapallo (vgf) Butternut squash with quinoa, broad bean and feta cheese stev	7 N
	Lomo Saltado Flame-cooked beef fillet, red onions, tomatoes, saltado sauce, proper chips	13.5
	Jalea Mixta (gf) Prawn, baby squid and seabass belly fritto misto, chilli tartare, crispy garlic, salsa criolla	11
	SALADS & SIDES	
	Ensalada Costa (v*gf) Gem leaves, Hass avocado vinaigrette, pea shoots and crushed cancha corn	4.5
	Ensalada Sierra (v*gf) Black, red and pearl quinoa, tomato, onion, limo chilli vinaigrette, broad beans, pomegranate seeds, uchucuta sauce	6
	Mis Causitas (vgf) Trio of mini cold potato mash, avocado, palm hearts, golden and red beetroot	7
	El Pulpo Tiene La Causa (gf) Octopus, Botija olive sauce, avocado, lime and chilli-marinated potato mash, coriander	7•5
	Yucas (v) Cassava chips with cheesy amarillo chilli Huancaina sauce	4.5
	Choclo Lollipop (vgf) Corn on the cob, amarillo chilli and corn cream, panca chilli flakes	7
	Yuca Flatbread (gf) Cassava and cheese chargrilled flatbread	3.5

TAKEAWAY AND DELIVERY MENU AVAILABLE

COCKTAILS

Pisco Sour Pisco 1615 Quebranta, lime, sugar syrup, egg white, Peruvian Chuncho bitters	8
Andes Mule Ginger-infused Barsol Quebranta, lime, Peruvian Chuncho bitters, Fever Tree ginger beer	8.5
Peru Boom Pisco Portón Acholado mosto verde, bitter, passion fruit, lime, sugar	9
Toro Mata Coffee-infused 1615 Quebranta, Fair quinoa vodka, sugar, espresso	8.5
La Jarana Limo chilli-infused 1615 Quebranta, pomegranate liqueur, Somerset Wild sour beer, smoked paprika	8.5
Nipponjin Pisco impostor whisky, Tenzen Yuzushu, ginger-infused Barsol Quebranta, ginger and lemongrass cordial	8.5
El Capitán Perfecto Pisco 1615 Quebranta, Bold spirit, Belsazar red vermouth, Belsazar dry vermouth, creole bitters, smoke	9.5
Duncan's Pisco Punch: crafted and bottled on site Pisco Barsol Italia, pineapple syrup, sweet vermouth, bitters	9.5

DUNCAN'S PISCO PUNCH

The Scot Duncan Nicol created the Pisco Punch in the late 1800s in San Francisco. It was so popular at the time that it was bottled like Coca-Cola but disappeared due to Prohibition. Duncan took the recipe to his grave: we think we've cracked it. We craft and bottle it here, using bottles recycled from our Pisco Bar. Also available to take away.

THE IMPOSTORS

Margarita Pisco impostor tequila, orange-infused 1615 pisco, lime, agave	9
Mai Tai Pisco impostor rum, orange-infused 1615 pisco, lime, orgeat	9
Negroni Pisco impostor gin, The Collector vermouth, bitter aperitif	9
Old Fashioned Pisco impostor whisky, Chuncho bitters, sugar	9
Even when tackling the perfect classic serves, our bar is 100% of pisco. That's why we created The Impostors: a unique experien infusing pisco to another level by using botanicals to recreate t flavours of gin, whisky, rum and tequila.	nce,

Please ask one of our team for our separate Pisco Menu, featuring a selection of piscos and macerado infusions. Great as Peruvian digestivos.

25ml, 35ml or multiples of these measures of alcohol are used in our cocktails

PISCO SOUR

4.25

4.25

4.5

4.5

5.5

4.5

4.5

4.5

Peru's national cocktail is widely thought to have been created by V.V. Morris at his Lima bar in the 1920's. But Ceviche's Martin Morales believes that evidence found of a recipe simply titled 'Cocktail' in a 1903 Peruvian creole cookbook suggests the drink had existed before Morris popularised it.

BEER & CIDER

			O	
Draught	Pint	Half	Hammerton, N7	4
Freedom Organic Lager	4.75	2.50	Pale Ale, 5.2%, 33cl	
Lager, 4.8%			Hammerton, Pentonville	4
Freedom Pioneer	5	2.75	Oyster Stout, 4.2%, 33cl	
Hoppy Lager, 4.6%			Syren Liquid Mistress	4
Somos Libres		4	Red IPA, 5.8%, 33cl	
Pale Ale, 4%, 33cl		-	The Wild Beer Co. Somerset Wild	4
Our own beer, in collaboration with Hamr	nerton Brewery		Sour, 5%, 33cl	
Cusqueña Premium Peruvian		4	The Garden Cider Co.	l
Lager, 4.6%, 33cl			Surrey Plum and Ginger Cider, 4%, 50cl	
SOFT DRI	NKG			
	INJ	_	NON-ALCOHOLIC COCKTAILS	
V Chicha Morada		3	\	_
Purple maize superfood refresher		9	Ravinazo	
Still on sponkling water		4 = /1 9	Guanábana kombucha cordial and Fever Tree ginger ale	4
Still on chanking watan				

Vivanco

Bien Felices

Still or sparkling water	4.5/1.8
Fruit juices Orange or guanábana	3.2
Refrescos Coca Cola, Diet Coke, Fever Tree ginger ale, tonic, ginger beer	2.5

HOT DRINKS

We serve a blend of Peruvian fair trade coffee exclusive to Ceviche

We serve a blend of	Peruvian	fair trade coffee exclusive to Co	eviche
Espresso Double espresso	1.7	Mocha Hot chocolate	3
-	2.5		3
Cortado	2	Birchall teas	2.5
Cappuccino	3	Choice of English breakfast,	
Latte	3	green or lemongrass and ginger	
Americano	3 2.5	Peruvian herbal teas	2.5
	Ū	Choice of Andean mint, yacón, artichoke, chamomile or melisa	

We're also at Ceviche Soho 17 Frith Street, W1D 4RG ANDINA cevicheuk.com/soho

Yacón tea syrup, maca, orange peel, bitters and apple juice

Andean mint tea cordial, fresh cucumber and cranberry juice

WHITE WINE

	175ml	250ml	btl
Alto Bajo, Chardonnay 2013, Chile. <i>Delicate tropical fruit flavours and cro</i>	5 eamy notes	7	20
Finca La Colonia, Torrontes 2014, Argentina. <i>Floral, grapey aromas, then cris</i>	5.5 o, dry and 1	7 ·5 refreshing	20
Gran Hacienda, Sauvignon Blanc 2014, Chile. Vibrant, fresh, well rounded with citra	•	•	24 15
Days of Summer, Muscat 2013, Chile. <i>Bright, floral and gentle tropical aron</i>		8.75 dry feel	25
Alisios, Pinot Grigio/Riesling 2014, Brasil. Elegant white stone fruit, pear aroma	/0	9.25 freshing fe	
Santa Digna, Gewürztraminer 2014, Chile. Lychee, floral aromas, vibrant acidity	7 and clean	9.5 finish	28
Passo Blanco, Pinot Grigio/Torrontes 2014, Argentina. <i>Citrus and peach notes, very fres</i>		9.5 lasting	28

	DU
Haras de Pirque Reserva, Chardonnay 2013, Chile. Fresh with citrus, melon and stone fruits, long mineral finish with a wood hint	30
Garzón, Albariño 2014, Uruguay. Grapefruit and ripe aromas, mineral notes, fresh and balanced acidity	34
Valdivieso Wild Fermented, Sauvignon Blanc 2012, Chile. Full bodied, savory and mineral complemented with spice notes. Long elegant finish	36
Floresta, Sauvignon Blanc 2013, Chile. Fragrant and tropical fruit nose, crisp palate and long finish	48
Catena Alta, Chardonnay 2012, Argentina. Ripe pear, peach and citrus aromas. Sweet spices and long mineral finish	59
White Bones Catena Zapata, Chardonnay 2011, Argentina. Full bodied with pear, quince and vanilla hints. Bright lingering finish	118

b+1

btl

38

RED WINE

Garzón, Tannat

	175ml	250ml	btl
Alto Bajo, Merlot 2013, Chile. Soft red berries with a hint of spice and	5 d a smooti	7 h finish	20
Carelli 34, Malbec 2013, Argentina. <i>Red and black fruits aromas, fres</i>	6 h and deli	8 cate	22
Terra Andina, Syrah 2014, Chile. Velvety, cherry and raspberry with ca	•	8.5 l pepper not	24 tes
Finca La Colonia, Barbera 2014, Argentina. <i>Medium-bodied with rich juicy sn</i>	6.5 100th flav	•	24
Gran Hacienda, Cabernet Franc 2013, Chile. <i>Vibrant raspberry, redcurrant with a</i>	/0	8.75 hint	25
Identidade Casa Valduga, Pinot Noir 2013, Brasil. Red fruits with fresh light tanines and	7 ·5 l long finis	9.75	32
Raizes Casa Valduga, Cabernet Franc 2011, Brasil. <i>Complex and balanced. Notes of cherr</i> <i>strawberry and spices</i>	y,		34
Finca Perdriel, Merlot 2009, Argentina. Intense black cherry, mineral and	d elegant		35
Valdivieso Single Vineyard, Carmenere 2011, Chile. Complex aromas of red and black fruit		nd spices	37
ROSÉ			

KUSE

Chakana Rose, Malbec 2013, Argentina. Round cherry with fruity finish 8 22

6



email oldst@cevicheuk.com

Wines also served as 125ml glass. We have detailed allergen information for all our drinks: please ask a member of staff. A discretionary 12.5% service charge will be added to your bill.

Catena Appellation, Cabernet Sauvignon 2012, Argentina. Blackcurrant, pepper and herbal. Rich, fresh finish	40
Finca Decero, Petit Verdot 2011, Argentina. Violet and red fruit aromas, robust with a long finish	43
Garage Wine Co, Carignan 2012, Chile. Sweet purple fruit and very ripe tannins	49
Chakana Ayni, Malbec 2013, Argentina. <i>Warm notes of very ripe fruits, tannins for a robust find</i>	55 ish
Valdivieso Caballo Loco, Cab Franc/ Cab Sauv/Carmenere/Malbec N.V., Argentina. Elegant with intense aromatic dark cherries, cassis and espresso	68
Nicolas Catena Zapata, Malbec/Cab Sauv 2009, Argentina. Black fruit aromas with notes of vanilla and chocolate. Complex with a hint of minerality and a long finish	138
Cheval des Andes, Malbec/Cab Sauv/ Cab Franc/Merlot/Petit Verdot	145

2013, Uruguay. Intense red and black fruit. Lingering soft aftertaste

2009, Argentina. Opulent violet, dark fruit and vanilla with a full finish and long length

DESSERT WINE

	100ml	btl
Santa Rita Late Harvest, Moscatel 2014, Chile. <i>Ripe quince, apricot, honey and floral backgr</i>	5.5 round	22

SPARKLING

v		
	150ml	btl
Estelado Rose, Pais N.V., Chile. <i>Red fruit and citrus notes, fine fizz and fresh</i>	9	35
Arte Brut Casa Valduga 2013, Brazil. <i>Light and subtle, apple and citrus touches</i>	10	40
Palmer & Co Brut Reserve N.V., France. White fruits, honey and brioche aromas. Fresh long finish		60
Deriver at Directory de Director		

Ruinart Blanc de Blancs

N.V., France. Citrus, peach and white flower aromas evolve into a fresh and supple palate

110

DESSERTS

Picarones Old St (v) Pumpkin doughnuts, chancaca honey, cinnamon ice crea	9	Ava: Peruanazo
Lemongrass and Charapita Panna Cotta (vgf) Lemongrass panna cotta, coconut shavings, lime tuille,	6	Two fried Burfe criollo of red of
Amazonian charapita chilli and passion fruit sauce Tres Leches de Lúcuma (v) Lúcuma cream, milk-soaked cake, beetroot creme and	6	Benedicto Li Kipper, quinoa amarillo chilli s
mirasol chilli meringue Chocolatozo (vgf) Dark chocolate mousse, dulce de leche, quinoa crunch, dulce de leche ice cream	6	Golazos de C Chia seed stear criolla, waterm
Peruvian Ice Creams (v) and Sorbets (v*gf) (3 scoops) Please ask for our current flavours	5	Eggs, Avocad Two eggs any s

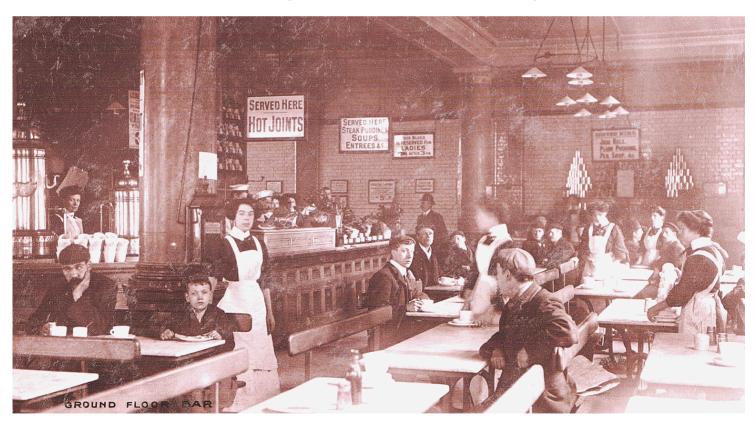
CEVICHE OLD ST GALLERY

You are in the Ceviche Old St Gallery. Our first show presents works by Peru's top contemporary artists. To buy, please ask our front desk or email art@cevicheuk.com. Download the 'Ceviche' app from the App Store for info on all the works. All profits go to Amantani.org.uk.

WEEKEND BRUNCH Available Saturdays & Sundays, 11am-4pm, alongside our full main menu 10 ford Brown eggs, tacu-tacu, belly bacon, saltado onions and tomato 8 ipton (gf) a pancake, poached egg, asparagus, sauce Chicharrón 6.5 med buns filled with confit pork belly, salsa nelon & rocoto jam and pork crackling popcorn do, Sourdough Toast (v) 5 style DRINKS Viejo Verde 5 Avocado, spinach, mint, lime, apple juice **El Poderoso** 5 Orange juice, banana, strawberry, maca Goza 8.5 Tomato juice, panca chilli bitters, beef stock, limo chilli pisco

WELCOME TO CEVICHE OLD ST cevicheuk.com/oldst 🛇 🕲 @cevicheuk 🏵 🖨 /cevicheuk

You're now sitting in the former Alexandra Trust Dining Rooms...



It was built in 1898 by the philanthropist and tea magnate Sir Thomas Lipton for the hard-working people of East London, so they could dine and socialise with friends and family. Some 100 waitresses could serve up to 12,000 meals each day in what began as a one-floor restaurant but soon took over all four floors. Six boilers could heat 500 gallons of hot soup and a three-course meal was 2 pence. This London restaurant landmark laid derelict for many years and was until recently a home for raves and illegal parties.

We've taken our inspiration from this rich history and ethos in our menu and design. Victorian London meets same-era Peru, brought into the 21st century with exciting new dishes and drinks, and contemporary Peruvian art. Once again, we're serving hard-working Londoners 'con cariño': with love and care.