



# AYLLU

## TASTING LIMA

£39PP

### SALTED EDAMAME BEANS

#### CEVICHE MIXTO

With sea bass, octopus, coriander, lime juice and cancha

#### BEEF CROQUETTES

Fish velouté, miso, ginger and beef served with rocoto sauce

#### TRIO OF TACOS

#### URAMAKI SALMON

Spicy salmon, avocado, spring onion and sesame

#### LOMO SALTADO

Diced steak, chunky chips,  
soy sauce, tomatoes, onions and rice

#### OCTOPUS A LA PLANCHA

Served with basil mashed potato, chilli and katsuobushi

#### CHEF'S CHOICE DESSERT

**\*Tasting menu available for the whole table only**

Allergen information available on request.

A discretionary 12.5% service charge will be added to your bill



# AYLLU

## TASTING CUZCO

£49

SALTED EDAMAME BEANS

SALMON AND TUNA TACOS

Salmon, Tuna mango, avocado, cancha and poke dressing, ginger, coriander, soy, and sesame seeds

CHICKEN AND LAMB ANTICUCHOS

YELLOWTAIL TIRADITO

Truffle puree, pickled cucumber and truffle ponzu

URAMAKI PRAWN

Tempura prawn, avocado, tempura flakes, tare sauce

GRILLED AUBERGINE

Aubergine served with miso and chives

PATO CONFITADO

Duck leg, coriander rice, smoked Amarillo butter

BLACK COD

Marinated 48 hours in miso served with bok choi and ginger

CHEF'S CHOICE DESSERT

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# AYLLU

## TASTING MACHU PICCHU

£65PP

GUACAMOLE

DUO OF CEVICHE

DUO OF OYSTERS

SALMON AND TUNA TACOS

Tuna, onion, ginger, coriander, soy, and sesame seeds

BEEF TATAKI

Grilled rare beef, spring onion, truffle paste and ponzu

UNAGI ROLL

Avocado, cucumber, unagi sauce

SALMON CAZUELA

Grilled salmon, creamy rice, shichimi togarashi and salad

PERUVIAN BBQ

Served with yucas bravas and seasonal salad

CHEF'S CHOICE DESSERT

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