



Kusikuy

PERUVIAN CUISINE & PISCO BAR



PERUVIAN CLASSICS



El Capitán

14

*Sophisticated combination of Pisco and Vermouth
bold - elegant - stirred*



Kulli

15

*Peruvian Whiskey & Cherry liqueur, bitter
robust - refined - smokey*



Pisco Spritz

15

*A lish mix of Pisco macerado, pineapple and Prosecco
bubbly - sweet - fruity*



Pineapple Pisco OF

15

*A mix of Pisco macerado de pineapple and cocoa
fruity - tart*



Amarillo

14

*Pisco, Sugar, Amarillo, lime
and a pinch of molden
spicy - floral - tangy*



Chilcano

14

Pisco, ginger ale, lime

*A discretionary service charge of 12% will be added to your bill.
This charge is shared equally among our staff. Thank you.*

PERUVIAN CLASSICS



Pisco Sour

13

Peruvian iconic national cocktail

citrous - zesty - smooth



Pisco Sour Maracuyá

14

Tropical twist of the classic Pisco Sour

exotic - fruity - sweet



Peruvian Herb Sour

14

Traditional cocoa leaf Pisco sour

herbal - earthy



Pineapple Sour

14

Pisco macerado with pineapple, cinnamon and anise

zingy - aromatic - sweet

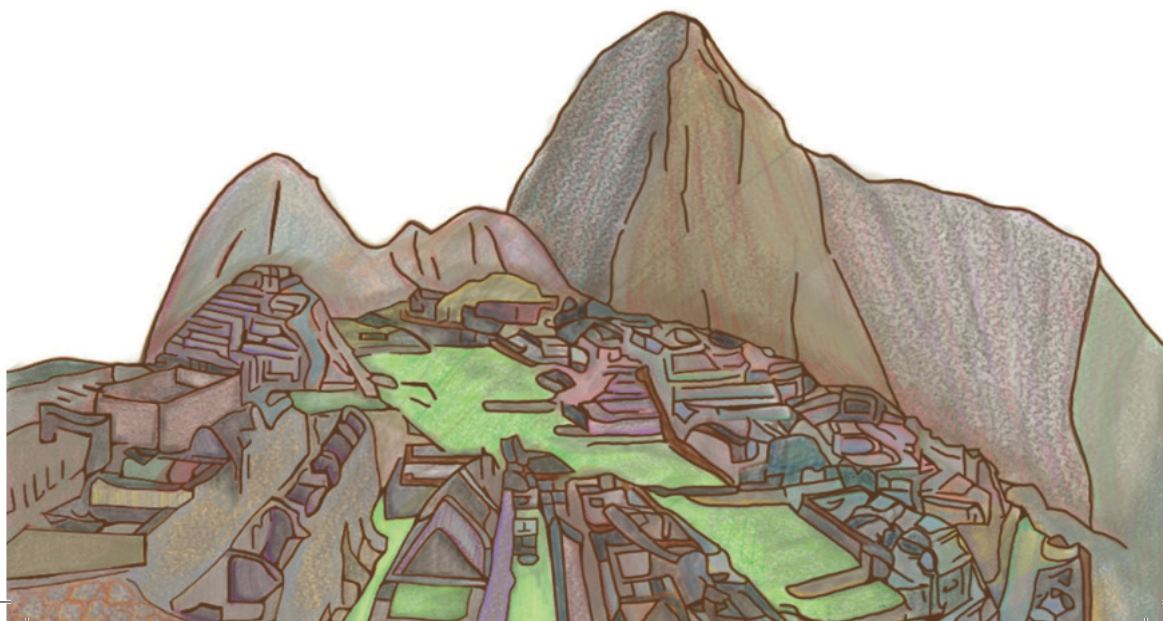


Tamarindo Sour

14

Pisco macerado with pineapple, cinnamon and anise

tangy - aromatic - sweet



DRINKS

Chicha Morada 4

*Sweet refreshing drink topped with
fruit and flavoured spices*

Inca Kola 4.5

National soft drink

Diet coke, Coke, Fanta, Sprite 3.8

BEERS

Cusqueña Dorada 6

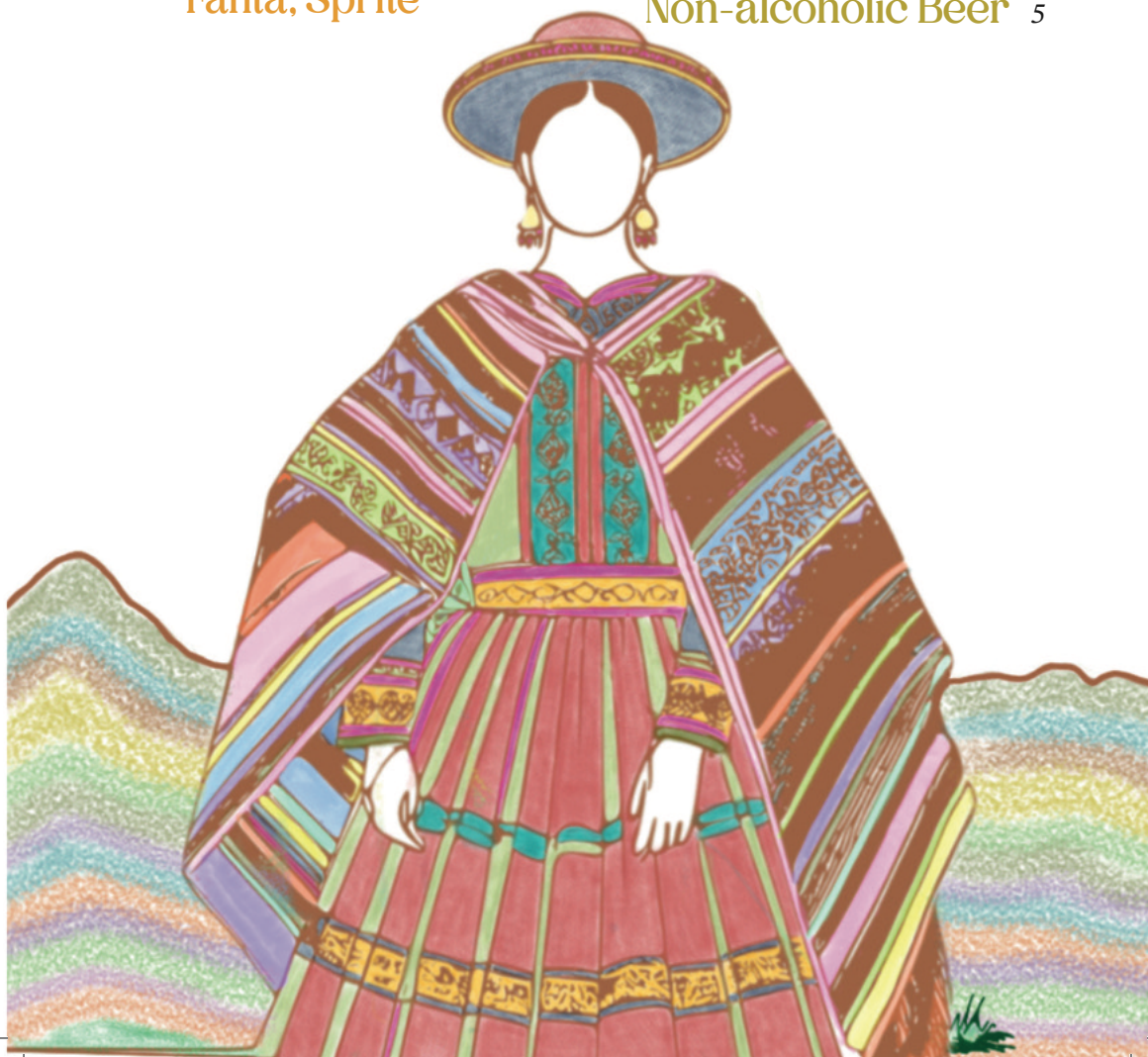
Golden lager

Cusqueña Trigo 6.5

Wheat lager

Gluten free beer 6

Non-alcoholic Beer 5





NIBBLES

Cancha  

4

Peruvian pop corns

Chifles 

5

Banana chips

Aceitunas  

6

Green Gordal olives, orange and Peruvian herbs

Aji Gallina Croquettes x2

6

Creamy chicken croquettes

Bread Basket 

7

Selection of hand made Peruvian bread





TO SHARE

Empanadas x2

9

Carne (premium beef, egg, olives, raisins)

Maiz y queso (sweetcorn, white Peruvian corn, hard cheese)

Aji de gallina (chicken, Peruvian yellow chili stew)

Carne picante (spicy beef)

Ceviche Clásico

13

Fish of the day, white Peruvian corn, coriander,

onion, sweet potato and tiger milk

Chicharrón

10

Pork belly, onion salad, sweet potato and spicy yellow Peruvian chilli

Jalea Real

10

Mixed fried seafood, onion salad and Peruvian tartare

Yuquitas

7

Cassava fries with Peruvian yellow chilli dip

Causa Limeña

10

Spicy mashed potato, mayo with chicken and

avocado filling and lime

Papa Rellena

8

Peruvian croquette with beef filling

Palta Acevichada

9

Avocado, tomato, onion, olive oil and acevichada sauce

A discretionary service charge of 12% will be added to your bill.

This charge is shared equally among our staff. Thank you.



CEVICHE Y MÁS

Three Corn Tiradito 13

Peruvian corns, Aji amarillo tiger milk, avocado and sweet potato

Ceviche Carretilla 16

*Fish of the day, coriander, onion, sweet potato, tiger milk
and mixed fried seafood*

Pollito Andino 19

Chicken, huacatay sauce, hand-cut chips

Lomo Saltado 24

Beef, onion, hand-cut chips, tomato, soy sauce, white boiled rice

Costillas Criollas 22

*Pork ribs, Aji Panca, Aji Amarillo, black pepper, smokey
served with hand-cut chips*

Anticuchos Veganos 16

Portobello mushroom, Aji Panca and vinegar

Aji De Gallina 23

*Pulled chicken supreme, Aji Amarillo, walnuts, parmeson,
garlic, onion, rice, egg, black olives and boiled potato*

Ensalada 10

Quinoa, avocado and mixed leaves

*For all food allergies and intolerances please speak to one of our staff about the
ingredients in your meal when placing your order. Thank you.*



PERUVIAN GRILL

Anticuchos De Corazon 18

Traditional Ox heart skewers

Chorizo Criollo 9

Hand made chorizo sausage with chimichurri

Morcilla 9

Hand made black pudding with chimichurri

250gr Sirlion Steak 28

Prime Argentinian cut steak, chips and chimichurri

Rump Steak 16

200g Premium rump steak, chips & chimichurri

Kids menu Available 10

Chicken Nuggets with chips or white rice or salad

Ask staff fopr other options

SAUCES

Peruvian Tartare 2.5

Yellow Chilli Dip Sauce 2.5

Salsa Picante 2.5

Chimichurri De La Casa 2.5

Acevichado Sauce 2.5

SIDES

Papas Fritas (Hand-cut Chips)   4

Camote Frito (hand-cut Slices)   4

WINE LIST

RED

175cl/Bottle
(also available in 125cl)

Intipalka Malbec

Malbec [13.5%] Ica Valley, Peru

smooth - fruity - chalky tannins

9.5/37

Intipalka Tannat

Tannat [13.5%] Ica Valley, Peru

smokey - rich - black fruits

9.5/37

Intipalka Syrah

Syrah [13.5%] Ica Valley, Peru

velvety - elegant - aromatic

9.5/37

Corazón de Indio

Carmenere , Cab Sav , Syrah [14.5%] Chile

black fruits - liquorice spicy - the owners favourite

46

Vino de Potrero

Malbec [13.9%] Mendoza, Argentina

Dark fruits - floral - 6 months oak

10/37.50

Aqui Estamos Todos Locos

Tempranill, Ancellotta [13.9] Mendoza, Argentina

black & red fruits - full bodied

39

Potrero Reserva Malbec

Malbec [13.7%] Mendoza, Argentina

dark fruits - medium bod - 12 months oak

44

Potrero Reserva Pinot Noir

Pinot Noir [13%] Mendoza, Argentina

red fruits - fresh - light

42

Gran Malbec de Potrero

Malbec [14%] Mendoza, Argentina

dark fruits - full body - 12 months new oak

55



WINE LIST

WHITE

175cl/Bottle
(also available in 125cl)

Intipalka Chardonnay

Chardonnay [13%] Ica Valley, Peru

rich - creamy - orchard fruits

9.5/37

Intipalka Sauvignon Blanc

Sauvignon Blanc [12%] Ica Valley, Peru

white peach - grassy - passion fruit

9.5/37

Indomable Blanc de Malbecs

White Malbec [12.5%] Mendoza, Argentina

fruity - vibrant - fresh

9.9/37

QM Vinho Verde

Loureiro/Alvarinho [11.5%] Portugal

green herbs - fizzy - light

9/36

Domingo Hermanos Expresion

Torrontés [12.5%] Salta, Argentina

floral - aromatic - dry

8.15/29.50

Caralludo Albarino

Albarino [13%] Galicia, Spain

orchard fruits - citrus - lively

44

Riddenden Ortega

Ortega [12%] Kent, UK

bright - aromatic - crisp

49

Don Guerino Riesling

Riesling [13.2%] Rio Grande, Brasil

Aromatic - tropical fruits - elegant

45

WINE LIST

SPARKLING

175cl/Bottle
(also available
in 125cl)
8/36

Prosecco

bubbly - refreshing - chilled

Ambriel Classic Cuvee

75

bright - toasty - elegant

Nicolo & Paradis Champagne

81

bright - mineral - elegant

Grand Reserve Rose Louis Bourgogne 52

blossom - pomegranate - soft bubbles

ORANGE

Reverie Orange

9/40

Cebazan [12%] France

orange blossom and spice

ROSE

Intipalka Syrah

9.5/37

Rosé Syrah [13%] Peru

intense - fresh strawberry - red fruits

Solou Rose de Malbec

7.8/28

Malbec [9%] Mendoza, Argentina

Low alcohol - strawberries - mineral - refreshing

DESERT

Hermanos Torrontes Late Harvest

5/35

Torrontes [11.4%] Salta, Argentina (50ml glass)

Hermanos Malbec Late Harvest

5/38

Malbec [12.5%] Salta, Argentina (50ml glass)



GLOSSARY

AJf PANCA

Aji Pan ca chilies have mild heat (roughly 500 Scoville units) with a complex fruity, almost berry-like taste, accompanied by a hint of smokiness.

AJf AMARILLO

The Aji Amarillo has a fruity taste. With vivid yellow-orange colors and a spicy, fruity flavor, the Amarillo pepper adds a burst of color and heat to any dish.

HUACATAY

Huacatay is an Andean herb, often called "black mint" in English, which is a misleading description. It's not black or dark green, nor is it from the mint family. It's actually a type of marigold and produces small yellow flowers.

WHITECORN

Also known as "dent corn" or "field corn," this variety is widely cultivated and consumed. White corn is characterized by its pale or white-colored kernels and unique culinary properties.

TIGER MILK

A homemade sauce made from fish stock, salt, celery, garlic, lime, and chili.

LUCUMA

Lucuma is a subtropical fruit native to the Andean valleys of Peru, often called the "gold of the Incas." It has a greenish skin and golden-orange flesh that is naturally sweet, with a flavor often described as a blend of maple syrup, caramel, and sweet potato. Traditionally valued as both food and medicine, lucuma is rich in fiber, antioxidants, iron and zinc. Its unique taste and nutritional profile have made it popular worldwide as a superfood.