

BUTIFARRA

PICANTERIA | PERUVIAN EATERY

CHOOSE YOUR BASE:

BUTIFARRA

A traditional Peruvian sandwich with ciabatti bread

AREPA

A soft, sweet and cheesy yuka-corn pancake

PERUVIAN-STYLE BURRITO

A flour tortilla with quinoa

CHOOSE A FILLING:

GRILLED PACHAMANCA VEGETABLES £6.50

PACHAMANCA PORK £7.50

PACHAMANCA CHICKEN £7.50

SMOKED CHICKEN & CHORIZO £7.50

BEEF BRISKET £8.00

LAMB £8.40

ANTICUCHO BEEF SHORT RIB £8.90

SMOKED DUCK BREAST £9.00

ADD YOUR CHOICE OF SAUCES TO YOUR DISH:

ANTICUCHO*

PACHAMANCA*

HOMEMADE CHILLI SAUCE

All dishes come with our homemade sweet potato mayonnaise and amarillo ketchup on a bed of butterhead lettuce topped with fresh salsa criolla*

DOUBLE UP WITH A SECOND FILLING FOR £3.00

CEVICHE

Fresh raw fish cured in your choice of tiger's milk* (Classico or Amarillo)

Served with choclocorn*, sweet potato, red onion & coriander

SEA BREAM £7.50

CEVICHE MIXTO £8.50

(sea bream, king prawns, scallops & octopus)

THE NAKED BOX

Choose a filling and two sides for £10.00

or £12.00 with a drink

GRILLED PACHAMANCA VEGETABLES

PACHAMANCA PORK

PACHAMANCA CHICKEN

SMOKED CHICKEN & CHORIZO

BEEF BRISKET

LAMB

ANTICUCHO BEEF SHORT RIB

SMOKED DUCK BREAST

SIDES

PAPA A LA HUANCAYNA £5.00

Slices of potato in a creamy amarillo chilli cheese sauce

ROASTED PACHAMANCA VEGETABLES £3.50

Courgette, sweet red peppers and aubergine roasted in our homemade pachamanca sauce

QUINOA SALAD £3.50

Quinoa mixed with diced cucumber, mixed peppers, choclocorn, chilli, parsley and coriander tossed in a seasoned lemon dressing

SPICY PERUVIAN STYLE CHICKEN WINGS - 4 FOR £5.90

With a refreshing cucumber, chilli and coriander yoghurt

(Not included in naked box)

DESSERTS

ALFAJORES £5.00

Shortbread cookies (flour, butter, milk & sugar) with a dulce de leche* centre served with dulce de leche ice cream and glazed with algarrobina* and bee pollen

Takeaway £2.00 per alfajor / £5 for 3

ANDEAN GRANOLA £4.00

Gluten free linseeds, pistachio, chia seeds, toasted nuts. Yoghurt, fresh berries, honey, algarrobina* and bee pollen

ASK A MEMBER OF STAFF ABOUT OUR WEEKLY OFFERS

DRINKS

- COCA COLA £2.00
DIET COCA COLA £2.00
SPRITE £2.00
ORANGE FANTA £2.00
EVIAN WATER £2.00
HIGHLAND SPARKLING WATER £2.00

HOMEMADE SWEET PERUVIAN TEA £3.00
LATTE SINGLE £2.00 / DOUBLE £2.30
CAPPUCCINO £2.50
FLAT WHITE £2.30
LONG BLACK SINGLE £1.70 / DOUBLE £2.00
MACCHIATO SINGLE £1.70 / DOUBLE £2.00
ESPRESSO SINGLE SHOT £1.70
ESPRESSO DOUBLE SHOT £2.00

HOMEMADE COLD PRESS JUICES

- PURPLE £3.00**
Chicha Morada (a traditional Peruvian beverage made from purple corn, cloves, cinnamon, pineapple and lime)
- YELLOW £3.00**
Pineapple, tumeric, lucuma powder* & plantain
- RED £3.00**
Watermelon, strawberry & noni powder*
- GREEN £3.00**
Cucumber, kale, dill, apple, muña* & alfalfa*
- GOLD £3.00**
Emoliente (a traditional Peruvian beverage similar to iced tea, made from toasted barley, flax seeds & horsetail)

BYOB: CORKAGE CHARGE OF £2.50 PER HEAD ON WEEKDAYS / £3.50 PER HEAD ON WEEKENDS
UNLIMITED ALCOHOL

INGREDIENTS DESCRIPTION*

SALSA CRIOLLA - PERUVIAN SALSA

Red onion, tomato, coriander, amarillo, lemon juice, salt & pepper

TIGER'S MILK

Classico: Ginger, lime, garlic, fish & cellery

Amarillo: Ginger, lime, garlic, fish & amarillo chilli

Vegetarian: Ginger, lime, garlic & corn

CHOCLOCORN

A Peruvian corn with a nutty taste and creamy texture

ANTICUCHO

Panca chilli, garlic, vinegar, coriander & mayo

PACHAMANCA

Panca & amarillo, andean mix herbs

AMARILLO

Peruvian yellow chilli with a fruity berry-like flavour

ALGARROBINA

A syrup made from the black carob tree, very popular in Peruvian cuisine; has big levels of proteins & vitamins

DULCE DE LECHE

A confection prepared by slowly heating sweetened milk with a taste similar to caramel

LUCUMA POWDER

Made from the Peruvian lucuma fruit, it has a maple-like taste & is beneficial for skin health and digestion

NONI POWDER

Sun dried noni fruit, loaded with antioxidants, polysaccharides, amino acids, vitamins & minerals

MUÑA

Abbreviation for *minthostachys mollis* - a mint-like medical herb that improves digestion

ALFALFA

A perennial flowering plant in the pea family

24 RUPERT ST, LONDON W1D 6DQ

A 10% EAT IN CHARGE WILL BE ADDED TO YOUR BILL