

# THE CEVICHE BAR

*Ceviches, Tiraditos and Causas are made to order at our restaurant with our tasty varieties of "Tiger's Milk", a citrus based marinade with Peruvian Chillies and a lot of "Love"*

## CEVICHE

★ **Ceviche Clásico (GF) \$30**  
"The Traditional Recipe" Market Fish, White Tiger's Milk, Red Onions, Sweet Potato, Canchita Corn

**Ceviche Mixto (DF) \$32**  
Marinated Fish, Crab Meat, Prawn, Peruvian Yellow Chilli Tiger's Milk, Crispy Calamari

**Ceviche Loco Loco (DF) \$32**  
Market Fish, Octopus, Chimichurri & Mediterranean Dressing, Avocado, Smoky Oil, Fresh Corn, Mini Tostadas

## TIRADITOS

★ **Nikkei Tuna (DF) \$32**  
Sliced Yellow Fin Tuna, Nikkei Sauce Dressing, Watermelon Radish, Garlic Chips, Wasabi Mayo

**Negro (GF,DF) \$32**  
Marinated Prawns, Aguachile Negro, Cucumber, Avocado, Habanero Chilli Oil

**Tropical (GF,DF) \$36**  
Marinated Hokkaido Scallops, Tropical Tiger's Milk, Pineapple Aguachile, Passion Fruit, Chalaquita, Mango

## BITES

★ **Patacones (V,GF) \$20**  
Green Plantain Crackers with Guacamole

**Camotitos (V,N) \$16**  
Sweet Potato Fries, Huancaína Sauce, Parmesan Cheese, Parsley

**Yukas & Papitas (GF,V) \$14**  
Tapioca & Potato Chips, "Valentina" Sauce, Lime

★ **Anticuchos (GF,N) (3 pcs)**

Peruvian Skewers, Adobo Sauce, Almonds  
**Chicken \$26**  
**Westholme Beef \$30**

**Crab Reventado \$32**  
Crunchy Soft Shell Crabs, Northern Peruvian Sauce, Aji Amarillo, Spring Onions, Tapioca Chips

**Tuna Tostadas (GF) \$28**  
Crispy Corn Tortillas, Yellow Fin Tuna, Smoky Mayo, Lima Beans, Bonito Flakes, Avocado Puree (2 pcs)

★ **Octopus A La Brasa (DF) \$38**

Grilled Octopus, Lima Beans, Avocado, "Parrillera" Sauce, Parsley Mayo

## VEGETABLES

★ **Esparragos (V, N) \$28**  
Peruvian White & Green Asparagus, Tomatoes, Pumpkin Cheese "Locro", Toasted Almonds, Parmesan Cheese

**Verduras A La Brasa (V,N,GF,DF) \$28**  
Grilled Artichokes, Eggplants, Broccolini, Amazon Chestnuts, Algarrobina Sauce

**Solterito Salad (V, GF) \$16**  
Fava Beans, Tomatoes, Fresh Cheese & Black Olive Salad, Avocado Purée, Quinoa

**New Papitas Huancaínas (V,N) \$16**  
Roasted Potatoes, Aji Amarillo Sauce, Fresh Cheese, Black Olives, Toasted Almonds

## CANCHITA TACOS

Soft Corn Tortillas, Lima Bean Puree, Smoked Chilli Mayo, Onions, Coriander, Chilli Sauce  
**(2 PCS) (GF,DF)**

**Chicken \$20**

**Pork \$22**

**Westholme Beef \$28**

★ **Fish \$28**  
**(Contains Gluten)**

## CAUSAS

**Causa Crab (GF, DF) \$28**  
Potato & Peruvian Yellow Chili salad, Crispy Soft Shell Crab, Tartar Mayo, Chalaquita, Avocado Puree, Salmon Caviar

★ **Causa Lima (GF, DF) \$28**  
Potato & Peruvian Yellow Chilli Salad, Marinated Chicken in Lemon Mayo, Avocado Puree, Hard Boiled Eggs

## PERUVIAN RICES

**Black Rice \$38**  
Squid Ink Rice, Grilled Baby Scallops, Crispy Calamari, Piquillo Pepper Mayo, Fava Beans

★ **Seafood Rice (GF) \$38**  
Scallop in Shell, Prawns, Calamari & Fish Rice, Peruvian Panca Chilli, Tomatoes, White Wine, Parmesan Cheese

**Arroz Con Pato \$40**  
Coriander & Dark Beer Rice, Pumpkin, Homemade Duck Confit, Canchita Corn, Onion Criolla Salad

**Arroz Cremoso (V,N) \$34**  
Peruvian Aji Amarillo Rice, Grilled Broccolini, Toasted Almonds, Charcoal Oil

## MAIN COURSES

### FISH & SEAFOOD

★ **Mariscada (N) \$46**  
Calamari, Fish, Octopus & Argentinian Prawns "A La Plancha", Grilled Gem Lettuce & Aji Amarillo Sauce, Aceite De Gamba y Aji, Almonds

★ **Sudado De Pescado \$38**  
Peruvian Seafood Soup, Chicha De Jora, Cherry Tomatoes, Aji Panca, Crab Claw, Potatoes, Clams, Fish, Prawns

**Pasta A la Huancaína \$42**  
Seafood Pasta, Peruvian Yellow Chilli Sauce, Scallops in the Shell, Prawns, Parmesan Cheese, Habanero Oil

**Pescado A La Chorillana \$38**  
Market Fish, "Peruvian Fishermen Style", Light Aji Amarillo Sauce, Tomatoes, White Wine, Chicha De Jora & Garlic Rice

### MEATS

**Pollo A La Brasa (HALF) \$38 (WHOLE) \$50**  
Peruvian Style Roasted Chicken, Green Salad, Potato Fries, Huacatay Sauce (35 mins)

★ **Lomo Saltado \$48**  
Peruvian - Cantonese Stir Fried Wagyu Beef Tenderloin, Tomatoes, Onions, Green Peas, Potato Fries

**Lamb & Tacu Tacu \$46**  
Grilled NZ Lamb Rack, Coriander & Corn Cider Sauce, Rice & Bean Cake, Pickled Vegetables (3 pcs)

**Chanchito & Yuca (GF) \$40**  
Grilled Iberico Pork, Mashed Tapioca, Peruvian Rocoto Chilli Cream, Criolla Salad, Canchita Corn

V=Vegetarian GF= Gluten Free

All prices are subject to Service Charge and prevailing GST

DF= Dairy Free N= Contain Nuts