

BOTTOMLESS BRUNCH

SATURDAYS 11AM-3.45PM SUNDAYS 12PM-3.45PM

90 Minutes Bottomless Food £37pp

90 minutes Bottomless food and unlimited white wine, red wine, sparkling wine or a cocktail of the week £55pp

GUESTS MAY ONLY ORDER TWO DISHES PER PERSON AT A TIME
SUBSEQUENT ORDERS WILL BE PROCESSED WHEN 75% OF THE FOOD SERVED HAS BEEN EATEN

CEVICHE

SALMON AND MANGO Served with onions, coriander

SEABASS

Served with cancha, aji amarillo and coriander

MUSHROOM (VE)

Grilled oyster mushroom, mushroom tiger milk, corn, wasabi

TACO

SALMON

Salmon, mango, avocado, cancha and poke dressing

PULLED PORK

With chipotle mayo

MUSHROOM AND MISO (VE)

Served with sesame seeds and chive

CROQUETTES

BEEF

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

QUINOA (V)

Sundried tomato, chakalaka sauce

SIDES

YUCAS BRAVAS (V) HISPI CABBAGE (V) BROCCOLI (V)

URAMAKI ROLLS

HOT URAMAKI ROLL

Cooked salmon, cream cheese, spicy mayo fried in panko butter and tare sauce

CHICHARRON ROLL

Avocado, pork, lime, tare sauce, kimchi mayo

FUTOMAKI YASAI (VE)

Fried sweet potato, mixed vegetables, miso sauce

ROBATA

CHICKEN TERIYAKI

Chicken skewers marinated with teriyaki sauce

BEEF ANTICUCHO

Beef skewers marinated in anticucho sauce

GRILLED AUBERGINE (VE)

Aubergine served with miso and chives

HOT DISHES

POLLO A LA BRASA

Chargrilled poussin, marinated with oregano, garlic, coriander

SLOW-COOKED SHORT BEEF RIB

Served with choclo puree, aji amarillo and coriander

PAPA FRESCA (V)

Cooked dry Peruvian potatoes, served with seasonal vegetables and purple potatoes puree

DESSERT

CHURROS

Chocolate hazelnut sauce, orange zest

AYLLU.CO.UK

YOU MUST CHOOSE FROM HOUSE WHITE WINE OR HOUSE RED WINE OR THE COCKTAIL OF THE WEEK OR PROSECCO, AT THE START OF YOUR MEAL, AND THIS WILL BE YOUR CHOICE FOR THE REMAINDER OF YOUR SITTING. MENU SUBJECT TO CHANGE: TABLES ARE RESTRICTED STRICTLY TO 90-MINUTE SITTINGS.

LAST ORDERS ARE 15 MINUTES BEFORE THE END OF YOUR SITTING. A LA CARTE IS NOT AVAILABLE DURING BRUNCH.