

# MOCHE

## Peruvian Cuisine & Pisco Bar

### STARTERS

**Padron peppers** 8.5  
aji amarillo mayo/crushed cancha

**Barbecue Aubergines (V)** 15  
smoked yogurt/ padron peppers/ toasted peanuts

**Patacón** 8,5  
presa and chorizo iberico / crispy plantain/ chalaca marmalade aji amarillo

**Aji de Gallina croquettes** 9  
shredded chicken breast/bottija mayo/astina

### CEVICHE'S

**Ceviche Classico** 18.5  
kingfish / fried squid/ leche de tigre/sweet potato cubes

**Ceviche of the Day** 18.5  
kingfish / leche de tigre/ young corn/ cancha

**Ceviche Amazonico** 18.5  
salmon / avocado & mango leche de tigre / crispy banana

**Jerusalem Artichoke Ceviche** 16  
roccoto & strawberry leche de tigre/ andean corn

### TIRADITO'S

**Tiradito of the Day** 19  
kingfish / crema de avocado  
leche de tigre/ salsa nikkei/  
cancha/ aji limo

**Tiradito de salmon** 17.5  
salmon/ passion fruit  
leche de tigre/ crispy  
quinoa/ aji limo

**Tiradito de tuna** 18.5  
bluefin tuna/ salsa nikkei/  
salsa de wasabi/ crispy  
quinoa

**Tiradito Ponzu** 18.5  
salmon/ yuzu ponzu/  
garlic & ginger confiture

### CHEF'S MENU 58€

**Ceviche Amazonico**  
**Tiradito of the day**

**Barbecue Aubergines (V)**  
**Aji de Gallina croquettes**

**Spitskool & Lucuma(V)**  
**Mushroom Quinotto**  
**Boneless Chicken**

**Passionfruit Suspiro**  
**Chocolate Cake**

### MAIN COURSE

**Pointed Cabbage & Lucuma (Vegan)** 19  
miso glaze/ lucuma puree/ cancha

**Mushroom Quinotto (V)** 23.5  
aji amarillo/ parmigiano reggiano/ mushroom

**Sous Vide Fish** 25  
coconut bechamel/ aji amarillo/ bimi/ black sesame

**Boneless Chicken** 24  
rocoto marinade/ coriander sour cream

### SPECIAL

**Chargrilled Octopus** 24  
octopus tentacle/ salsa anticuchera / mayo acevichada / pomegranate chimichurri

**Lomo Saltado** 29  
fillet mignon/ salsa nikkei/ crispy potatoe/ peruvian rice

### DESSERT

**Passionfruit Suspiro** 11.5  
meringue/ mint & coriander granite

**Chocolate Cake** 11.5  
hazelnut crumble/ quinoa ice cream

**Tarte de Queso** 17.5  
idiazabal/ cream cheese/ roquefort / to share

**Coulant de Lucuma & Chocolate** 15  
hazelnut crumble / white coffee ice cream from Peru

**SIDES**

**Sweet potato fries** 7.5

**Peruvian rice** 6

**Cancha** 4

# MOCHE

## Peruvian Cuisine & Pisco Bar

### Drinks

#### BEER

---

Gulpener Pilsner	3.5
Gulpener Korenwolf White	4.5
Beer Non Alcoholic 0% Zwarte Ruiter	3.5
Cusquena Peruvian Pilsener	5.5

---

#### SODAS

---

Tonic Water Classic	4.5
Coca Cola or Cola Zero	3.7
Ginger Ale or Ginger Beer	4.5
Homemade Lemonade	5.0
Homemade Ice Tea	5.0
Inka Cola	4.7
Still & Sparkling Filtered Water	5.0

---

#### COFFEE

---

Espresso	3.0
Double Espresso	3.7
Americano	3.2
Cappuccino	3.7
Latte Macchiato	4.2
Flat White	4
Hot Chocolate	3.7
Scotch Coffee Speciality	9.0

#### TEA

---

Fresh Mint Tea	3.7
Fresh Ginger Tea	3.7
Loose Tea Selection	3.7

#### DESSERT WINE

---

2010 Chateau Bastor-Lamontagne	10
Sauternes, France	
Malvasia Maderia	7.0
Barolo Chinato Fratelli Alessandria	7.0
Fernando Fino Sherry	6.0

#### COCKTAILS - CLASSIC

---

<b>Pisco Sour - Peruvian Prestige</b>	14
1615 - Pisco Puro Torontel, Lime Juice, Angostura, Aquafaba	
<b>Chilcano</b>	12
1615 - Pisco Puro Quebranta, Fever Tree Ginger Ale, Lime juice, bitters	
<b>Moche Espresso Martini</b>	14
1615 - Pisco Puro Quebranta, Peruvian Coffee Blend, Zuidam Cafe Liquer	

---

#### COCKTAILS - SIGNATURE

---

<b>Pandan Quiri</b>	13,5
Rum, homemade pandan syrup, lime , fresh grated ginger	
<b>Chilfano</b>	12
Lapsang Infused Pisco, Ginger Ale,Lime juice, bitters	
<b>Passion fruit Pisco Sour</b>	15
1695 Pisco Acholado,aji amarillo,lime	
<b>Daily Mocktail</b>	10

---

#### WHISKEY

---

High West Whiskey	9
Knob Creek Whiskey	9.2
Hatozaki Whiskey	5.4
Sheep Dip Whiskey	5.4

#### RUM

---

Rum Plantation 3 years	4
Rum Plantation original dark	4
Bumbu barbados dark	7
Bumbu Barbados XO	6.5
Kraken Spiced	5

#### G&T

---

Opihr/ Tonic Classic	11
Canaima/ Tonic Elderflower	12
Nikka Coffe/Tonic Classic	13