

MOCHE

CEVICHE'S

Ceviche Classico	19
kingfish / fried squid/ leche de tigre/sweet potato cubes	
Ceviche of the Day	20
kingfish / leche de tigre/ young corn/ cancha	
Ceviche Amazonico	18.5
salmon / avocado & mango leche de tigre / crispy banana	
Ceviche 2.0	22.5
tuna/ mint & coriander leche de tigre/ avocado/ popped tapioca	

TIRADITO'S

Tiradito of the Day	19
kingfish / crema de avocado leche de tigre/ salsa nikkei/ cancha/ aji limo	
Tiradito de salmon	19.5
salmon/ passion fruit leche de tigre/ crispy quinoa/ aji limo	
Tiradito de tuna	19.5
bluefin tuna/ salsa nikkei/ salsa de wasabi/ crispy quinoa	
Tiradito Ponzu	19.5
salmon/ yuzu ponzu/ garlic & ginger confiture	

CHEF'S MENU 58.5€

Ceviche amazonico
Tiradito del dia
Panko Prawns with Passionfruit glaze
Aji de Gallina croquettes
Spitskool & Lucuma(V)
Mushroom Quinotto
Boneless Chicken
Passionfruit Suspiro
Chocolate Cake

STARTERS

Panko Prawns	14	Patacón	9
passion fruit mayonnaise		presa and chorizo iberico / crispy plantain/ chalaca marmalade aji amarillo	
Padron peppers	9	Aji de Gallina croquettes	9
aji amarillo mayo/crushed cancha		shredded chicken breast/bottija mayo/astina	
Barbecue Aubergines (V)	15	Panceta melosa	15
smoked yogurt/ padron peppers/ toasted peanuts		panceta / salsa char sin / chalaca / pan bao	

MAIN COURSE

Pointed Cabbage & Lucuma (V)	19	Sous Vide Fish	25
miso glaze/ lucuma puree/ cancha		corvina/ coconut bechamel/ aji amarillo/ bimi/ black sesame	
Mushroom Quinotto (V)	23.5	Boneless Chicken	25
aji amarillo/ parmigiano reggiano/ mushroom		rocoto marinade/ coriander sour cream	

SIDES	Sweet potato fries	7.5
	Peruvian rice	7
	Cancha	4

SPECIAL

Chargrilled Octopus	24
octopus tentacle/ salsa anticuchera / mayo acevichada / pomegranate chimichurri	
Lomo Saltado	32
fillet mignon/ salsa nikkei/ crispy potatoe/ peruvian rice	

DESSERT

Passionfruit Suspiro	12	* Tarte de Queso	17.5
meringue/ mint & coriander granite		idiazabal/ cream cheese/ roquefort / to share	
Chocolate Cake	12	* Coulant Dulce de Leche	15
hazelnut crumble/ quinoa ice cream		hazelnut crumble / white coffee ice cream from Peru	

* only available until 22.00 due to limited amount

* due to preparations of dishes changes are must be request day upfront

* any additional supplement would be charger 2,50

MOCHE

PISCO CLASSIC

Pisco Sour - Peruvian Prestige	14
1615 - Pisco Puro Torontel, Lime Juice, Angostura, Aquafaba	
1615 Torontel Mule	13
1615 Acholado Pisco Ginger Beer, Lime juice, bitters	
1615 Smoked Mule	13
1615 Acholado Pisco. Lapsang Infusion, Ginger Beer, Lime juice, bitters	
Moche Espresso Martini	14
1615 - Pisco Puro Quebranta, Peruvian Coffee Blend, Zuidam Cafe Liqueur	

SIGNATURE cocktails

Passion fruit Pisco Sour	15
1695 Pisco Acholado, aji amarillo, lime, passion fruit pulp	
Raspberry Pisco Sour	15
Pisco Torontel, home made raspberry syrup, aquafaba, lime	
Coriander & Mint Pisco Sour	15
Torontel Pisco, lime, aquafaba, home made coriander & mint syrup	
St. Lima Spritz	12
St. Germain Liqueur, Lime infused Pisco, Prosecco, Soda	

mocktails

Ask our staff about daily changing flavour of our **mocktails** using Seedlip Garden 0.0%

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BEER

Gulpener Pilsner	4
Gulpener Korenwolf White	4.5
Cusquena Lager, Peruvian beer	6
Beer Non Alcoholic 0% Zwarte Ruiter	3.5

DRINKS

SODAS

Tonic Water Classic	4.5
Coca Cola or Cola Zero	4
Ginger Ale or Ginger Beer	4.5
Homemade Lemonade	5.0
Inka Cola	5.2
Still & Sparkling Filtered Water	5.0

DESSERT WINE

2019 Chateau Ramon Monbazillac	8.5
Manzanilla	7.0
Port Niepoort, Ruby	7.0
Fernando Fino Sherry	6.0

G&T

Opihr/ Tonic Classic	11
Etsu handcrafted/Tonic	12
Nikka Coffe/Tonic Classic	13

WHISKEY

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

RUM

Rum Plantation 3 years	4.5
Rum Plantation original dark	4.5
Bumbu barbados dark	7
Bumbu Barbados XO	6.5
Kraken Spiced	5

COFFEE&TEA

Espresso	3.2
Double Espresso	3.7
Americano	3.7
Cappuccino	4
Latte Macchiato	4.2
Flat White	4

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