

MOCHE

APERITIF

Rose 75 10
Cava Rose/ Raspberry syrup/ Pisco/Rose Liqueur

PISCO CLASSIC

Pisco Sour - Peruvian Prestige 15
1615 - Pisco Puro Torontel, Lime Juice, Angostura, Aquafaba

Grab & Marry the Pisco 13
Pisco, grapefruit juice, rosemary syrup, lime juice

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 16
1695 Pisco Acholado, aji amarillo, lime, passion fruit pulp

St. Basil Sour 16
Pisco Torontel, home made basil & strawberry syrup, lime, aquafaba

Coriander & Mint Pisco Sour 16
Torontel Pisco, lime, aquafaba, home made coriander & mint syrup

St. Lima Spritz 13
St. Germain Liqueur, Lime infused Pisco, Prosecco, Soda

Amaretto & Lucuma Sour 14
Smoked infused pisco/ amaretto/ lucuma

mocktails

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

12

BEER

Gulpener Pilsner 4
Gulpener Koerenwolf 4.5
De Eeuwige Jeugd Gladjanus White Ipa 6
Cusquena Lager, Peruvian beer 6
Beer Non Alcoholic 0% Heineken 3.5

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

DRINKS

SODAS

Tonic Water Classic 4.5
Coca Cola or Cola Zero 4
Ginger Ale or Ginger Beer 4.5
Homemade Lemonade 6.0
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 13
Amazonian/Tonic Classic 13

COFFEE&TEA

Espresso 3.5
Double Espresso 4
Americano 4
Cappuccino 4
Latte Macchiato 4.5
Flat White 4.5

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

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	
Ceviche de mariscos	22.5
octopus / fried squid/ prawns/ chocla/ jalapeno&cucumber&avocado leche de tigre	

TIRADITO'S

Tiradito of the Day	19
kingfish / crema de avocado leche de tigre/ salsa nikkei/ cancha/ aji limo	
Tiradito de tuna	19.5
bluefin tuna/ salsa nikkei/ salsa de wasabi/ crispy quinoa	
Tiradito Ponzu	20.5
salmon/ yuzu ponzu/ garlic & ginger confiture	
Tiradito Andino	22
kingfish/tartara andina/aji amarillo mayo/ platain confiture	

CHEF'S MENU 60 €

Ceviche de tumbo
Tiradito de tuna
Panko Prawns with Passionfruit glaze
Aji de gallina croquette
Spitskool & Lucuma(V)
Sous Vide Fish
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	Chargrilled Octopus	25.5
miso glaze/ lucuma puree/ cancha		octopus tentacle/ salsa anticuchera / mayo acevichada pomegranate chimichurri	
Mushroom Quinotto (V)	23.5	Boneless Chicken	25.5
aji amarillo/ parmigiano reggiano/ mushroom		rocoto marinade/ coriander sour cream	
SPECIAL		Duck & Rice	29.5
Carrillera Iberica	20	canard de confit / arroz verde / panca mayo / chalaca	
Iberico cheek / red wine glaze infused with chicha morada /pepian of sweet corn		SIDES	
Lomo Saltado	33	Patatas bravas	9.5
fillet mignon/ salsa nikkei/ crispy potatoe/ peruvian rice		Peruvian rice	7

SIGNATURE

* Tarte de Queso	17.5
idiazabal/ cream cheese/ roquefort / to share	
* Coulant Dulce de Leche	17.5
hazelnut crumble / white coffee ice cream from Peru	

DESSERT

Passionfruit Suspiro	13
meringue/ mint & coriander granite	
Chocolate Cake	12
hazelnut crumble/ caramel ice cream	

*** only available until 22.00 due to limited amount

*** any additional supplement would be charger 2,50

Moche Espresso Martini	14
1615 - Pisco Puro Quebranta, Peruvian Coffee Blend, Kahlua	

Amaretto& Lucuma Sour	14
Smoked infused pisco/ amaretto/ lucuma	