

MOCHE

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

Pear me with Pisco 16
Infused Pisco Torontel with rosemary/pear, pear pure, Cognac, lime, aquafaba

Purple Mint Sour 16
Torontel Pisco, blackberry & mint pure infusion, violet liqueur, lime, aquafaba

Dutch Garden Spritz 14
Infused Torontel Pisco with orange/apple/cinnamon, Cointreau, lime juice, Prosecco

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

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 4
Americano 4
Cappuccino 4.5
Latte Macchiato 4.5
Flat White

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

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

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 / cripsy 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

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| 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/ plaitain | |

CHEF'S MENU 60 €

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|-----------------------------|
| Ceviche de tumbo |
| Ceviche del dia |
| — ♦ — |
| Barbecue Aubergines |
| Panko Prawns |
| — ♦ — |
| Mushroom Quinotto(V) |
| Sous Vide Fish |
| Boneless Chicken |
| — ♦ — |
| Passionfruit Suspiro |
| Chocolate Cake |

STARTERS

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| 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 | |
| Edamame (V) | 14 | | |
| yakiniku sauce / black sesame seeds/ togarashi | | | |

MAIN COURSE

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| Mushroom Quinotto (V) | 23.5 | Chargrilled Octopus | 25.5 |
| aji amarillo/ parmigiano reggiano/ mushroom | | octopus tentacle/ salsa anticuchera / mayo acevichada pomegranate chimichurri | |
| SPECIAL | | Boneless Chicken | 25.5 |
| Carrillera Iberica | 20 | rocoto marinade/ coriander sour cream | |
| Iberico cheek / red wine glaze infused with chicha morada /pepian of sweet corn | | Duck & Rice | 29.5 |
| Lomo Saltado | 33 | canard de confit / arroz verde / panca mayo / chalaca | |
| fillet mignon/ salsa nikkei/ crispy potatoe/ peruvian rice | | SIDES | |
| Asado de tira 400 gr | 40 | Patatas bravas | 9.5 |
| 12 hrs slow cooking in 90C beef ribs confit / cafe de Paris butter/ yuca / jus de asado | | Peruvian rice | 7 |

DESSERT

SIGNATURE

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| * Coulant Dulce de Leche | 17.5 |
| hazelnut crumble / white coffee ice cream from Peru | |

*** only available until 22.00 due to limited amount

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

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

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| Passionfruit Suspiro | 13 |
| meringue/ mint & coriander granite | |

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| Chocolate Cake | 12 |
| hazelnut crumble/ caramel ice cream | |

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