

## CEVICHE

<b>Ceviche Classico</b> Kingfish, crispy fried squid, sweet potato <i>Tiger's milk: Traditional citrus-based</i>	19	<b>Ceviche 2.0</b> Tuna glazed with passionfruit and avocado <i>Tiger's milk: Mint, coriander, sweet chili</i>	22,5
<b>Ceviche Moche</b> Kingfish, prawns, corn, Andean cancha <i>Tiger's milk: Ají amarillo infusion</i>	20	<b>Ceviche Chifero</b> Lightly flame-seared tuna & kingfish, oregano-garlic oil, smoked ají amarillo <i>Tiger's milk: Yuzu-Ponzu</i>	23
<b>Ceviche Bravo</b> Kingfish and grilled octopus, cancha, choclo & salsa criolla <i>Tiger's milk: Rocoto &amp; pimiento piquillo</i>	22,5	<b>Ceviche Amazonico</b> Salmon, crispy banana <i>Tiger's milk: Tamarind, avocado, mango</i>	19

## TIRADITOS

<b>Tiradito de Scallops</b> Avocado-cucumber cream, chalaca salsa, crushed cancha corn & ají limo oil <i>Tiger's milk: Avocado cream</i>	19,5	<b>Bluefin Tuna Tiradito</b> Bluefin tuna, crispy quinoa <i>Tiger's milk: Nikkei-style, oyster, wasabi</i>	19,5
<b>Tiradito Ponzu</b> Salmon drizzled with hot-smoked sesame oil <i>Tiger's milk: Yuzu ponzu, garlic, ginger</i>	20,5	<b>Tiradito Andino</b> Kingfish, banana jelly, crispy quinoa <i>Tiger's milk: Andean tartar, ají amarillo mayo</i>	22

## STARTERS

<b>Jalea de Calamares</b> (gf) Crispy squid marinated in lomo saltado sauce served with acevichada mayo & salsa criolla	17,5	<b>Aji de Gallina Croquettes</b> Tender shredded chicken breast in a creamy ají amarillo sauce, Botija olive mayo	9
<b>Carrillera Iberica</b> 12-hour slow-cooked Iberico pork cheek, red wine- chicha morada glaze, sweet corn pepián	20	<b>Padrón Peppers</b> (v) (gf) Ají amarillo mayonnaise, topped w/crushed cancha	10
<b>Barbecue Aubergines</b> (v) (n) Glazed with homemade BBQ sauce, smoked vegan yogurt, padrón peppers, toasted peanuts	15	<b>Patatas Bravas</b> (v) (gf) Served with creamy smoked rocoto mayo	9,5
		<b>Peruvian rice</b> (side dish) (v)	7,5

## MAIN COURSE

<b>Spitskool</b> (v) Miso glaze, lucuma pure, cancha	19,5	<b>Chargrilled Octopus</b> (gf) Tender octopus tentacle slow-cooked for 5 hours, ceviche mayo, pomegranate chimichurri	25,5
<b>Confit Lamb Ribs</b> (gf) Glazed with Shanghai-style sauce, served with butter-sautéed corn infused with garlic and ginger, and pickled jalapeños	35,5	<b>Boneless Chicken</b> (l) 24-hour rocoto-honey marinated, tomato-scented sour cream, crispy wafel from the same marinade	25,5
<b>Lomo Saltado</b> (gf) Sautéed beef tenderloin, Nikkei oyster sauce, crispy potatoes, Peruvian rice	33,5	<b>Duck &amp; Rice</b> (gf) Confit de canard slow-cooked for 3 hours at 90°C in olive oil, green rice, panca mayo, chalaca onion	30
<b>Asado de Tira 400g</b> (gf) 12-hour slow-cooked beef ribs confit, Café de Paris butter, yuca, jus reduction	40	<b>Sous Vide Salmon</b> (gf) Infused with ginger-kaffir lime oil, quinoa tabouleh, mint, glazed shallots, and savory reduction	27,5

## DESSERT

<b>Coulant Dulce de Leche</b> (l) (n) Made a la minute, hazelnut crumble, Peruvian white home-made coffee ice cream <i>*only available until 22.00</i>	17,5	<b>70% Chocolate Brownie</b> (l) (n) 70% Peruvian cacao, home-made caramel ice cream, hazelnut crumble	13
<b>Passionfruit Suspiro</b> (l) (gf) Meringue, mint-coriander granita	13	<b>Lemon Tart</b> (l) (n) Silky lemon cream with vanilla crumble, Swiss meringue	13,5

Suggested:

**mo** Espresso  
**che** Martini € 14

(v) Vegetarian, (gf) Gluten-free, (l) Lactose, (n) Contains nuts

# moche SIGNATURE Cocktails

<b>Pisco Sour</b>	15
<i>Pisco Puro Torontel, Lime juice, Angostura, Aquafaba</i>	
<b>Smoked Pisco Mule</b>	17
<i>Pisco infused with Lapsang, cognac, ginger beer, syrup &amp; lime</i>	
<b>Coriander &amp; Mint Sour</b>	16.5
<i>Pisco, home made coriander &amp; mint syrup, aquafaba, lime</i>	
<b>Chilcano de Pisco</b>	15
<i>Refreshing Peruvian cocktail; premium Pisco, ginger ale and a touch of fresh lime juice</i>	

<b>Passion fruit Pisco Sour</b>	17
<i>Pisco, aji amarillo, lime, passion fruit</i>	
<b>Cosmo Sour</b>	17
<i>Pisco infused with homemade cranberry &amp; sage syrup, lime juice</i>	
<b>Negroni de Cusco</b>	16
<i>Gin infused with Cinnamon, Peruvian Vermouth, Campari, Orange bitters</i>	
<b>Amaretto &amp; Lucuma Sour</b>	15
<i>Smoked infused Pisco, amaretto &amp; lucuma</i>	
<b>Moche Espresso Martini</b>	14
<i>Pisco Puro Quebranta, Peruvian Coffee Blend, Zuidam Cafe Liqueur</i>	

moche  
mocktails

Ask our staff about daily changing flavour of our mocktails using 0.0% alcoholic base

€ 13

## BEER bottle

Gulpener Pilsner	4
Gulpener Koerenwolf	4,5
Cusqueña Golden Lager	6
Cusqueña Dark Lager	6
Inka Mafia	6,5
De Jeuwig Jeugd Gladjanus White Ipa	6
Non Alcoholic 0% Heineken	4

<b>WHISKEY</b>	High West Whiskey	9
	Knob Creek Whiskey	9.2
	Hatozaki Whiskey	7
	Sheep Dip Whiskey	6

<b>RUM</b>	Bumbu barbados dark	7
	Bumbu Barbados XO	7
	Kraken Spiced	6

## SODAS

Tonic Water Classic	4,5
Coca Cola or Cola Zero	4
Ginger Ale or Ginger Beer	4,5
Homemade Lemonade	6,0
Chicha Morada	5,5
Inka Kola	5,2
Still & Sparkling Filtered Water <i>(from Made Blue Foundation)</i>	5,0

## DESSERT WINE

2019 Chateau Ramon Monbazillac	8,5
Manzanilla	7,0
Fernando Fino Sherry	6,0

## G&T

Bobby's / Tonic Classic	10
Opihr / Tonic Classic	11
Etsu handcrafted / Tonic	13
Inka / Tonic Classic	13

## COFFEE & TEA

Espresso	3,5
Double Espresso	4
Americano	4
Cappuccino	4,5
Latte Macchiato	4,5
Flat White	4,5

Fresh Mint Tea Fresh	3,7
Ginger Tea	3,7
Loose Tea Selection <i>(Rooibos / Green / Earl Grey)</i>	3,7