moche

Shared Menu

AUTUMN · WINTER 2026 - 2027

€65 p.p.

— TO START —

Berenjenas a la Barbacoa
Glazed BBQ Aubergines, Yoghurt, Padron Peppers, Peanuts

V · GF · LF · N

Croquetas de Gambas al Ajillo c/ Ají Amarillo
Panko Prawn Croquettes, Garlic, Ají Amarillo Sauce

G · L · SF

— FROM THE SEA —

Ceviche Clásico
Fish in Cubes, Tiger's Milk, Fried Squid, Peruvian Corn, Sweet Potato

G · LF (GF on request)

Tiradito de Salmón y Maracuyá
Salmon in Slices, Passion Fruit, Tiger's Milk, Ají Amarillo Sauce, Ají Limo, Crunchy Quinoa, Chives

GF · LF

— MAINS —

Arroz Frito Nikkei
Slow-Cooked Pork Belly in Fried Rice, Oyster Sauce, Spring Onion, Poached Egg, Sesame Oil

GF · LF

Pollo al Rocoto
Boneless Chicken, Rocoto Marinade, Rocoto Waffle, Sour Cream

G · L (GF / LF on request)

— DESSERT —

Mousse de Chocolate
Peruvian Chocolate Mousse, Almond Crumble, Caramel Crunch, Strawberry Compote

G · L · N

V Vegetarian · **GF** Gluten Free · **LF** Lactose Free
Contains: **G** Gluten · **L** Lactose · **N** Nuts · **SF** Seafood

Please inform our team of any allergies or dietary requirements