

Ceviches

Ceviche Traditional (GF) 19

Sustainable local white fish, tiger's milk

Ceviche Nikkei 20

Tuna, Nikkei sauce, sesame, avocado puree, kizame nori

Piqueos

Scallops each 6

Seared scallop, lomo saltado

Empanadas each 9

Pork Belly OR Corn + Fetta (V)
Panca mayonnaise

Bocadillos (V) 12

Crispy wonton skin, pumpkin, seasonal vegetables, avocado puree

Vegetarian Causa (GF, V) 12

Potato, lime, avocado, amarillo mayo

Yuca con Chorizo (GF) 14

Cassava chips, chorizo, aioli

Prawn Causa (GF) 15

Prawn, potato, lime, avocado, amarillo mayo.

Harley House Tasting Plate 35

A selection of small tastes

Anticuchos Skewers

Anticuchos (GF) each 10

Carne -Beef, rocoto carretilla
Pollo - Chicken, kapallaq sauce
Corazon- Beef heart, rocoto carretilla

*Please note that a 10% charge will be added to the account to absorb the additional operational costs for public holidays and Sunday

Plato Principal

Quinotto (V) 22

Quinoa risotto, huancaína cream, aji amarillo, seasonal vegetables

Lomo Saltado 25

Stir fried beef strips, ranchero, capsicum, onion, potatoes, steamed rice

Pork Belly (GF) 26

Pork belly, sweet potato, criolla, huacatay dressing

Fish of the day MP

Ask your staff member.....

Porterhouse - MB 5+ (GF) 38

Beef steak 300G, buttered corn, chimichurri

CHEF'S HANDS MENU \$59EA
A SHARING MENU OF OUR FAVOURITE DISHES....

Papas Fritas (GF, V) 12

Hand cut potatoes, aji amarillo mayonnaise, ranchero sauce

Broccolini (GF, V) 12

Charred, habanero butter

Mixed Leaf Salad (GF, V) 12

Radish, pickled onion, mixed leaves, huacatay dressing

Dulce

Housemade Ice-cream (GF) 12

Dulce de leche & hocolate Ice cream, honeycomb & cookie crumble

Flan de Pisco (GF) 14

Set custard, coffee cookie crumb, berry compote

Tequenos 15

Banana & cinnamon filled pastry, dulce de leche & chocolate sauce