

Wellington Gastropub

Valentines Menu

Chipa w/ Huancaína Sauce

Cheese Bread w/ Goat cheese & Yellow Chilli

Tiradito - Fish or Watermelon

w/ Orange & Miso Leche de Tigre, Cucumber, Avocado, Chulpe, Crispy Quinoa,
Sweet Potato

Seco - Braised Lamb or Roasted Portobello

w/ Seco Sauce, Roast Celeriac and Pumpkin, Peas, Criolla Salsa
Quinoa Salad: Edemame, Cherry Tomatoes, Grilled Grape, Arugula,
Huacatay Dressing, Pilaf Rice

Suspiro Limeno

Dulce de Leche Curd, Torched Raspberry Merengue, Chocolate Soil

or

Picarones

Warm Sweet Potato & Pumpkin Donuts, Fig Syrup, Dragon Fruit, Berries & Whipped Cream

\$85 plus tax & gratuity
(includes a glass of Sparkling)

Optional Wine Pairings will be available

Chipa: Tapioca or cassava based cheese breads. Originated in the 18th century in Paraguay where the Jesuits taught the indigenous people to process cassava for the Christian Easter celebrations. This method was expanded and adopted by every Latin-American country and then included in their diets. Each country has its own versions.

Huancaina: The most well-known story explains that it emerged during the construction of Peru's Central Railroad, stretching from Lima to Huancayo. Food for the workers was prepared by Huancan women who boiled potatoes and served them with a cheese, pepper and milk sauce, which became the traditional potatoes huancaina 1851

Tiradito – Peruvian Sashimi / Crudo / Ceviche

Leche de Tigre: Tiger's Milk, is the Peruvian term for the citrus-based marinade that cures the seafood in a ceviche

Chulpi or Cacha: Toasted and salted corn kernels.

Seco Sauce: Curried Stew with African origins, created in 1930's where herbs are the main ingredient. Originally made with Deer or Lamb, Irony of the name it translates to "Dry" even though the stew it's a thick wet dish.

Huacatay: Andean Black Mint

Salsa Criolla: Creole Cold Sauce, Onion marinated with lime and chilli..

Suspiro Limeno : The woman that invented this dessert was Amparo Ayarza who was married to the poet José Galvez. It was he who named the dessert saying that it was as sweet as the sigh of a woman from Lima.

Picarones: Pre-Hispanic dish which was part of the Incan diet as a potage or soup. With the arrival of conquistadores, wheat flour was introduced to South America, and new ways of baked goods, dough's and breads evolved based on local produce.