



AYLLU

# Private Dining and Events Brochure

## WELCOME TO AYLLU

Experience Ayllu, a harmonious blend of Peruvian and Japanese delights.

Savour contemporary sharing plates and handcrafted cocktails in a cosy haven with rich green walls and plush seating.

Transport yourself from city chaos to a social sanctuary beneath Paddington Central.

Embrace the spirit of Ayllu, where friends and family unite for a shared culinary journey in a warm and inviting atmosphere.



The image shows a private dining room with a tufted leather booth, a wooden table set for a meal, and two lamps. The room has a green wall and a dark leather tufted booth. A wooden table is set with plates, glasses, and cutlery. Two lamps with yellow shades are on the table. The text is overlaid on a dark green rounded rectangle on the right side of the image.

## PRIVATE DINING

Elevate your celebrations with Ayllu's private dining experience.

Whether it's an intimate gathering or a grand soir e, our exclusive setting and exquisite cuisine guarantees the perfect ambiance for your special event.

### Capacity:

For a seated private dining event, our restaurant can take from 20 guests to up to 60 guests.

## DRINKS RECEPTION EVENTS

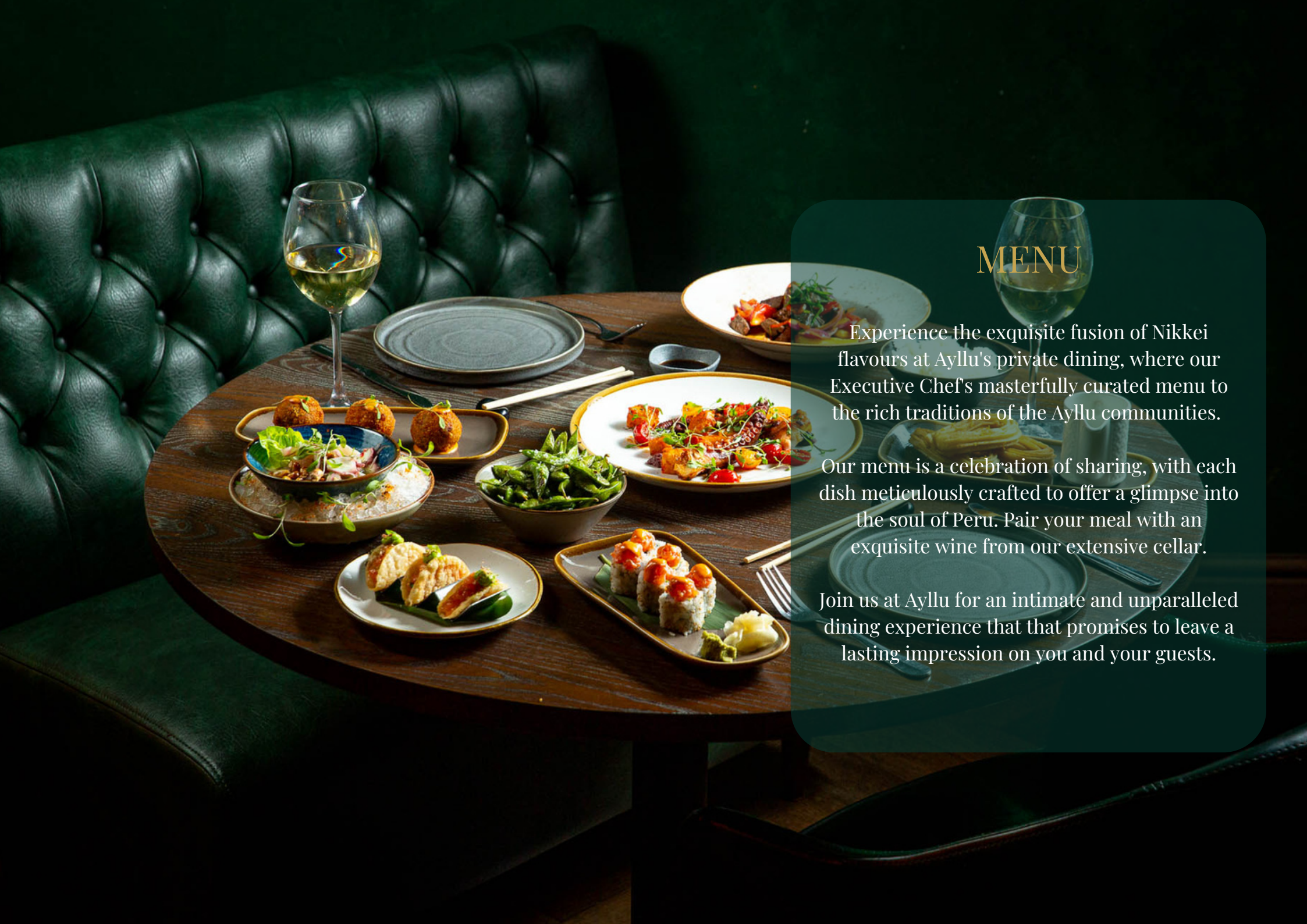
Experience Ayllu's private drinks reception hosting up to 80 standing guests.

Elevate your event with a curated selection of drinks and delightful canapés in an exclusive setting.

### Capacity:

We can accommodate standing reception events from 20 guests to up to 80 guests.





## MENU

Experience the exquisite fusion of Nikkei flavours at Ayllu's private dining, where our Executive Chef's masterfully curated menu to the rich traditions of the Ayllu communities.

Our menu is a celebration of sharing, with each dish meticulously crafted to offer a glimpse into the soul of Peru. Pair your meal with an exquisite wine from our extensive cellar.

Join us at Ayllu for an intimate and unparalleled dining experience that promises to leave a lasting impression on you and your guests.

## Sample Menu

# TASTING LIMA

£39pp

### Salted Edamame Beans

#### Ceviche Mixto

With sea bass, octopus, coriander, lime juice and cancha

#### Beef Croquettes

Fish velouté, miso, ginger and beef served with rocoto sauce

#### Trio Of Tacos

#### Uramaki Salmon

Spicy salmon, avocado, spring onion and sesame

#### Lomo Saltado

Diced steak, chunky chips,  
soy sauce, tomatoes, onions and rice

#### Octopus A La Plancha

Served with basil mashed potato, chilli and katsuobushi

#### Chef's Choice Dessert





## Sample Menu

# Tasting Cuzco Menu

£49pp

### **Salted Edamame Beans**

### **Salmon and tuna Tacos**

Salmon, Tuna mango, avocado, cancha and poke dressing, ginger, coriander, soy and sesame seeds

### **Chicken and Lamb Anticuchos**

### **Yellowtail Tiradito**

Truffle puree, pickled cucumber and truffle ponzu

### **Uramaki Prawn**

Tempura prawn, avocado, tempura flakes, tare sauce

### **Grilled Aubergine**

Aubergine served with miso and chives

### **Pato Confitado**

Duck leg, coriander rice, smoked Amarillo butter

### **Black Cod**

Marinated 48 hours in miso served with bok choy and ginger

### **Chef's Choice Dessert**

**Sample Menu**  
**Tasting Machu Picchu Menu**

£65pp

**Guacamole**

**Duo of Ceviche**

**Duo of Oysters**

**Salmon and Tuna Tacos**

Tuna, onion, ginger, coriander, soy, and sesame seeds

**Beef Tataki**

Grilled rare beef, spring onion, truffle paste and ponzu

**Unagi Roll**

Avocado, cucumber, unagi sauce

**Salmon Cazuela**

Grilled salmon, creamy rice, shichimi togarashi and salad

**Peruvian BBQ**

Served with yucas bravas and seasonal salad

**Chef's Choice Dessert**







## Cocktail Menu

### **PISCO SOUR**

The classic Peruvian cocktail  
Pisco, sugar, lime juice, egg white, angostura

### **PINKU**

White lychee pearls, raspberries, vodka,  
lime sherbert and sugar syrup.

### **CUBANO**

Rum, lenthened with fresh lime, pineapple,  
passionfruit syrup and fresh Latin American basil.

### **SAKURA NO HANA**

White rum, sake, lime sherbert, sugar, a dash of bitters  
and a splash of Latin American Malbec.

## MORE DETAILS

Our prices are based on a minimum spend which varies by day and time of day. All of our pricing is inclusive of complimentary menus, place cards and Wifi. Please note, we are unable to allow corkage

### Audio Visual

Restaurant background music is available.

Screen available in house and we have an inbuilt a highly sophisticated sound-system, with AUX connection options throughout the entire venue. You are welcome to play your own music through the sound system or background music can be provided.

### Timings

Monday to Friday only Lunch: 12:00 until 16:00 with host's access from 11.30. Dinner: 18:00 until 23:00 with host's access from 17:30. Drinks Reception: 17:00 until 23:00 with host's access from 16:30

### Licenses

Should you require to stay later than the times stated above, Please contact our events team directly for more information.

### Food Allergen Disclaimer

Please always inform us of any allergies or intolerances.

Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Detailed information on the fourteen legal allergens is available on request, however we are unable to provide information on other allergens.



AYLLU

### LOCATION

25 Sheldon Square Paddington, London, W2 6EY  
Ayllu Located beneath Smith's Bar & Grill

### TRAVEL & PARKING

Nearest tube – Paddington Station  
Parking –APCOA Paddington Station Car Park

### CONTACT

[www.ayllu.co.uk](http://www.ayllu.co.uk)  
[reservations@ayllu.co.uk](mailto:reservations@ayllu.co.uk)  
0208-054-0385