



AYLLU

TASTING LIMA

£39PP

SALTED EDAMAME BEANS

SEA BASS LUBINA CLASICA CEVICHE

Plantain chips, choclo, sweet potato, red onion

BEEF CROQUETTES

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

AVOCADO TACOS

URAMAKI SALMON

Spicy salmon, avocado, spring onion and sesame

LOMO SALTADO

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

POLLO A LA BRASA

Panca, oregano, lime

CHEF'S CHOICE DESSERT

***Tasting menu available for the whole table only**

Allergen information available on request.

A discretionary 12.5% service charge will be added to your bill



AYLLU

TASTING CUZCO

£49

SALTED EDAMAME BEANS

SALMON AND TUNA TACOS

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

CHICKEN ANTICUCHOS

TUNA TATAKI

Ginger-garlic sauce, sesame, bonito dressing

URAMAKI CALIFORNIA

Surumi, avocado, tobiko, cucumber and shichimi

GRILLED AUBERGINE

SHORT BEEF RIB

Causa, Chicha Morada sauce, crispy sweet potato

BLACK COD

Marinated 48 hours in miso
served with bok choy and ginger

CHEF'S CHOICE DESSERT

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AYLLU

TASTING MACHU PICCHU

£65PP

GUACAMOLE

DUO OF CEVICHE

OYSTERS

SALMON AND TUNA TACOS

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

BEEF TATAKI

Grilled rare beef, spring onion, truffle paste and ponzu

SPICY TUNA ROLL

SALMON CAZUELA

Grilled salmon, creamy rice, shichimi togarashi and salad

PERUVIAN BBQ

Served with yucas bravas and seasonal salad

CHEF'S CHOICE DESSERT

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AYLLU

VEGETARIAN TASTING MENU

£30PP

SALTED EDAMAME BEANS

MUSHROOM CEVICHE (VE)

Grilled oyster mushroom, cep mushroom tiger milk, corn, wasabi

AVOCADO TACO (VE)

Avocado, aji amarillo, lime, coriander, and onion

AUBERGINE ANTICUCHO (VE)

Grilled aubergine with miso and chives

FUTOMAKI YASAI (VE)

Tempura sweet potato, stir fried veg,
aubergine with miso sauce

UDON NOODLES (V)

QUINOA SALAD (VE)

Pickled shallots, mango, citrus, dill, mint, aji amarillo vinaigrette

CHEF'S CHOICE DESSERT

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