AYLLU

BOTTOMLESS BRUNCH

SATURDAYS 11AM-3.45PM | SUNDAYS 12PM-3.45PM

90 MINUTES OF BOTTOMLESS
FOOD ONLY £37PP
FOOD, WINE (SPARKLING, WHITE, RED) & COCKTAIL OF THE WEEK £55PP

GUESTS MAY ONLY ORDER TWO DISHES PER PERSON AT A TIME
SUBSEQUENT ORDERS WILL BE PROCESSED WHEN 75% OF THE FOOD SERVED HAS BEEN EATEN

TO START

SALTED CANCHA
Toasted and salted corn kernels, served on arrival

CEVICHE

SALMON
Served with mango, onions and coriander

SEABASS
Served with cancha, aji amarillo and coriander

MAIZ BATAYAKI (V)
Baby corn, sweet corn, choclo, sweet potato, batayaki tigers milk and corn crisp

APPETISERS

SALMON
Salmon, mango, avocado and cancha on crispy rice

CHICKEN
Spicy mayo, corn and coriander on crispy rice

AVOCADO TACO (V)
Aji amarillo, lime, coriander and togarashi powder

CHICKEN KARAAGE
Deep-fried crispy chicken, rocoto glaze, dashi buttermilk and shiso

BEEF TEQUEÑOS
Beef short rib in a pastry dough with ocopa sauce

AUBERGINE ANTICUCHO (V)
Served with miso and chives

URAMAKI ROLLS

SALMON ROLL
Aburi salmon, spicy mayo and spring onion

CALIFORNIA ROLL
Surimi, avocado, tobiko and shichimi

VEGGIE HOUSE ROLL (V)
Mixed leaves, tsuma and yuzu vinaigrette

MAIN COURSES

POLLO A LA BRASA
Roasted poussin with anticucho sauce

CHICHARRON DE PESCADO
Nuoc cham sauce

SLOW-COOKED SHORT BEEF RIB
Served with green pepian and coriander

YASAI KATSU CURRY (V)
Roasted sweet potato, jasmine rice and kimchi

SIDES

PERUVIAN CHIPS (V)
Spiced herbs and huancaina sauce

HISPI CABBAGE (V)

GREEN BEANS (V)
Shio kombu dressing, panca oil and tenkasu kori

DESSERT

CHEFS SELECTION

AYLLU.CO.UK

MENU SUBJECT TO CHANGE. TABLES ARE RESTRICTED STRICTLY TO 90-MINUTE SITTINGS.
LAST ORDERS ARE 15 MINUTES BEFORE THE END OF YOUR SITTING. A LA CARTE IS NOT AVAILABLE DURING BRUNCH.

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



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