

Picantería: A Picanteria is a traditional Peruvian eatery and beverage establishment. Harley House is a tribute to the culture, spirit and flavours of Peru, our chef's native homeland.

LA CEBICHERIA

Cebiche de Carretilla Limeño – (gf) \$22
Local white fish, squid, lime, red onion, chulpi corn, lettuce and chilli

Cebiche Nikkei – (gf) \$23
Snapper, salmon, rocoto, ginger and nikkei tiger milk

Salmon Hot Cebiche – (gf) \$20
Spring onion, aji amarillo sauce, crispy potato

Jalea de Langostino, Calamar y Yuca – (gf) \$24
Deep fried squid, prawn, panca mayonnaise, crispy coriander, crispy cassava

ROMPEBOCAS (Small Plates)

Chipa with Chia (4 per serve) (gf,v) \$9
Tapioca flour cheese bread, canchita chulpi, pisco olive oil with maras salt

La Croqueta – (3 per serve) (v) \$12
Blue cheese, leek, potato and huancaína

Conchita – (4 per serve) \$21
Grilled scallop, saltado sauce and mayonnaise

La Causa con Pulpo – (gf) \$8
Grilled Octopus, Nicola potato, ají escabeche, avocado, lime and mayonnaise

Alitas de Pollo – (gf) \$16
Deep fried chicken wings in ají panca master-stock with rancho tomato sauce

Empanadas de Carnitas y De Cordero – \$7
Slow cooked pork in pastry
OR Lamb and seco sauce

HARLEY HOUSE

P i c a n t e r í a

LA PARRILLA DEL PERÚ

(The Peruvian Grill)

Falda – (gf) 250g \$30
Ranger Valley flank steak, served with Huacatay salsa

Colita De Cuadril – (gf) 300g \$28
Ranger Valley tri tip steak, served with crunchy purple potatoes and Uchucuta sauce

Asado Con Hueso – (gf) 400g \$35
72 hour slow cooked beef short rib served with Huacatay salsa 500g \$40

Pollito a la Brasa – \$26
Classic Peruvian spatchcock, served with Kapallaq salsa

LOS ANTICUCHOS DE LIMA

Corazón – Beef heart (gf) \$15

Pollo – Chicken (gf) \$17

Vegetariano – (v, gf) \$14
Mushroom, zucchini and capsicum

All marinated in Panca chilli, served with purple potatoes, buttered corn.

SANGUCHES (Burger)

Pan con Chicharrón – \$16
Pork belly, Ají Amarillo, mayonnaise, sweet potato, red onion and chilli

Pán con Lomo Saltado – \$16
Stir fried beef, Ají Amarillo, mayonnaise, red onion, soy, potato and spring onion

Pán con Pollo – \$16
Grilled chicken with aji amarillo mayonnaise, and lettuce

CHEF'S HANDS MENU \$49(pp)

see your waiter

PERUCHOS CRIOLLOS (Large Plates)

Aeropuerto de Quinua y Pulpo – (v) \$16
Quinua & rice noodles, chilli, soy, egg, ginger and crispy tofu & Octopus

Lomo Saltado – \$24
Stir fried beef, Ají Amarillo, red onion, soy, potato and spring onion

EXTRAS AND SALADS \$10

Saltado de Vegetales Chifa – (v) \$10
Broccoli, cabbage, red capsicum, shaoxing wine, chilli and soy

Papas Fritas – (v,gf) \$10
Dobson hand cut chips, ají amarillo mayonnaise and ranchera

Quinua Solterito Salad – (v,gf) \$10
Quinua, cherry tomatoes, Nicola potato, peas, white onion, jalapeño served, Uchucuta dressing

Roquette and Roasted Carrot Salad – (v,gf) \$10
Roquette, grilled vegetables, goat's cheese, lentils and flaked almonds

AZÚCAR Y DULCES (Desserts)

Alfajor – \$4
manjar blanco and shortbread classic South American biscuit

Suspiro Limeño – \$8
Plum pisco meringue, manjar blanco puffed quinua & chocolate dust

HOUSE COCKTAILS

Harley House Chilcano \$15
Pisco, Lime, Ginger ale, fresh Ginger, Lemongrass

Pisco Sour \$18
Campo de Encanto Pisco, Lime, Sugar, Egg White

Harley House Espresso Martini \$19
Kettle One, Patron, Sugar, Coffee

Margarita Con Comino \$18
Tromba Tequila, Cointreau, Lemon, Cumin

Spiced Mojito \$18
Bundaberg Small Batch Rum, Mint, Lime, Sugar, Cuban Bitters

Wise Piñata \$18
Pampero Blanco Rum, Pineapple, Sage, Pecan Bitters

Peruvian Thornbush \$19
Pisco, Blackberry Lime, Egg White

Hemingway Daquiri \$18
Pampero Blanco Rum, Luxardo Maraschino, Pink Grapefruit, Lime

Gin Fizz \$15
Tanqueray Gin, Lemon, Sugar, Soda

Cracked Kettle \$18
Kettle 1 Citroen, Nocello, Lemon, Nutmeg, Egg White

Ask your bartender for your favourite cocktail!



Harley House Picanteria

71 Collins st
(off Strachan Lane)
Melbourne, VIC

03 9663 8333

www.harleyhouse.com.au

CHAMPAGNE/SPARKLING 110ML

N.V. Laurent Perrier \$19
Tours – Sur – Marne, France

N.V. Paul Louis. Blanc de Blancs \$11
Loire Valley, France

WHITE 150ML

'14 3 Drops, Riesling \$12
Great Southern, WA

'13 Seresin, Sauvignon Blanc \$12
Marlborough, NZ

'12 Collavini, Pinot Grigio \$12
Italy

'13 Tabla de Sumar, Albariño \$13
Rías Baixas, Spain

'12 Marichal, Chardonnay \$13
Canelones, Uruguay

ROSE

'13 Chateau La Gordonne \$11
Cotes de Provence, France

RED

'12 Oakridge, Pinot Noir \$13
Yarra Valley, VIC

'13 Casa Luch, Tempranillo \$11
Valencia, Spain (Organic)

'13 Castellare, Chianti Classico \$13
Chianti, Italy

'13 Jed, Malbec \$13
Mendoza, Argentina

'13 House of Cards, 'The Joker', Shiraz \$13
Margaret River, WA

CERVEZAS (Beer)

Asahi, (Draft) Japan 300ML \$ 9 500ML \$14

4 Pines Kolsch, NSW 330ML \$10

White Rabbit 'Dark Ale', Vic 330ML \$10

Hoegaargen, Belgium 330ML \$11

Robot Ninja, Japan 330ML \$10

Doss Blockos 'Pale Lager', Vic 330ML \$10

Two Birds Sunset Ale, Vic 330ML \$ 9

Two Birds Taco, Vic 500ML \$16

Stone & Wood 'Pacific Ale', NSW 330ML \$10

Tsingtao, China 640ML \$18

Royal Jamaica 'Ginger Beer', Jam 355ML \$12

Koshihikari Echigo, Japan 500ML \$16

Tecate, Mexico 355ML \$ 8

Hargreaves Hill Esb, Vic 330ML \$12.5

Lord Nelson Brewery, Pale Ale Syd 330ML \$10

Panhead, Blacktop Oat Stout NZ 330ML \$10

Coopers Light, SA 330ML \$ 6

CIDER

Somersby Double Press, Estonia 330ML \$ 10

Adelaide Hills Pear, SA 330ML \$ 9

Custard & Amp; Co, WA 500ML \$14

Batlow, NSW 330ML \$10