

CHECA

GROUP MENU 1 - PERUVIAN CLASSIC + DESSERT

For groups of 9 guests and above

589 SEK per person

A fresh starter followed by one medium warm dish and dessert - a simple and complete Peruvian dinner for groups.

STARTER

Fresh Lima Ceviche

Haddock ceviche with lime, leche de tigre, chilli, red onion and Peruvian garnish.
Traces of gluten

Fresh Tuna Nikkei Ceviche

Fresh tuna ceviche with Nikkei flavours and soy sauce.
Contains soy sauce

Vegan Ceviche

A fresh plant-based ceviche with citrus, chilli and Peruvian seasoning.
Vegan, gluten free and lactose free

MEDIUM WARM DISH

Fish Sweet & Sour Escabeche

Haddock in a distinct panca chilli sauce, served over mandel potato puree with pearl onions, sweet potato, feta cheese, Peruvian black olive and quail egg.
Traces of gluten

Braised Pulpo

Braised octopus tentacles in a panca, chicha and red wine sauce, served over potato puree with a touch of yellow chilli. Pak choi on the side.
Gluten free

Adobo Pork Belly

Slow-cooked pork belly marinated in Peruvian spices, served over basil mandel potato terrine, topped with artichoke chips. Brussels sprouts and fermented fennel.
Lactose free

Butternut & Oyster Mushrooms

Butternut chunks in a Peruvian yellow chilli base, potato and edamame, topped with oyster mushrooms grilled in a distinct and smoky anticucho sauce.
Vegan and gluten free

DESSERT

Dulce de Leche Mango

Dulce de leche infused in fresh mango topped with Italian merengue.
Contains lactose; gluten free

Mango Sorbet

Mango sorbet.
Vegan, gluten free

For smoother service, groups are kindly asked to pre-select their starter, medium warm dish and dessert in advance. Please inform us of allergies when booking.

Weekend seating for large groups: reservations are offered in two seatings - 17:00-19:30 or 19:45 until closing.