



The dishes on our menu are made for you to share 'tapas style'. We recommend between two and four savoury dishes per person (please note, some plates are bigger than others)... And don't forget to leave some room for dessert!

Nibbles

Pa' Picar

Deep-fried hominy corn dusted with house spice blend and lime (Vg) Mote con especias de la casa	4.5
Green Plantain crisps, taquero guacamole (Vg) Mariquitas ácidas, guacamole taquero	7.5
Crispy pork belly with agave & Sriracha chilli sauce reduction Chicharrón con reducción de agave y salsa Sriracha	7.2
Empanadas filled with slow-cooked beef brisket, Coriander-chilli sauce Empanadas de 'ropa vieja', salsa de ají	7.0
Cassava fritters with mora compote, guava sauce (Vg) Frituras de yuca, compota de mora y salsa de guayaba	6.5
Jalapeños stuffed with cream cheese, cod and avocado Jalapeños al horno, rellenos con bacalao, guacamole y queso crema A	7.0

The Sea

El Mar

Sea bass ceviche, passionfruit tiger's milk and cassava crisps Ceviche de lubina, leche de tigre de maracuyá y yuca crujiente	11.0
Tuna tartare and quinoa tian, taro crisps, chipotle mayonnaise Torre de atún crudo y quinoa, mayonesa de chipotle	12.5
Seared Prawns on blue corn tortilla with mango salsa Totopos con camarón salteado y salsa de mango	8.5
Seared octopus, tempura breadfruit, candied lime & red onion pickle Pulpo isleño, tempura fruto del pan, lima y cebolla roja curtida	19.0
Ginger and red quinoa-crusting salmon, purple potato crush Filete de salmon con crujiente de jengibre y quinoa roja, puré de papa morada	18.5



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The Farm

La Granja

Grilled chicken skewers, Peruvian yellow chilli sauce Anticuchos de pollo asados, salsa de ají amarillo	9.0
Cuban confit pork with tortillas, habanero chilli and pineapple salsa Carnitas de cerdo desmechadas en adovo, tortillas, salsa de habanero y piña	17.0
Grilled 28-day aged sirloin steak (250g), corn breads, chimichurri Solomillo de res, arepas, chimichurri	21.5
Roast chicken with 'mole poblano', beetroot & white onion pickle Pollo rostizado con mole poblano, remolacha y cebolla blanca curtida	16.5
Caribbean lamb stew, sweet potatoes and wild mint Chilindron de cordero, boniato y yerba buena	18.0

The Land

La Tierra

Green herb steamed rice with fried garlic (Vg) Arroz con hierbas verdes y ajo frito	4.9
Cuban-style black bean potage sprinkled with toasted ground cassava (Vg) Frijoles mulatos con farofa	6.0
Fried Colombian baby potatoes, huacatay butter (V) Papas criollas fritas, mantequilla de huacatay	5.0
Roast aubergine, fried beans with salsa negra and Maya hummus (Vg) Berenjena rotisada, frijoles fritos con salsa negra y Maya hummus	13.5
Grilled asparagus, beetroot, bean & hominy corn purée (Vg) Mote salteado, espárragos a la plancha, remolacha y puré de haba	7.5
Heritage tomato, red onion and garlic salad with wild mint (Vg) Ensalada de tomates reliquia, cebolla roja, yerba buena y ajo	6.5
Palm heart tiradito, aguachile, sweetcorn and candied jalapeño (Vg) Tiradito de palmitos, aguachile, maíz y jalapeño dulce	8.5
Cassava chips, chipotle mayonnaise (V) Yuca frita, mayonesa de chipotle	4.5



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Sweet Endings

Los Dulces

Banana and chocolate bread pudding, smoked cinnamon ice cream (V) Pudín de banana y chocolate, helado ahumado de canela	7.0
Soursop mousse, fresh mango & passionfruit glaze (V) Mousse de Guanábana, mango y glaseado de maracuyá	6.5
Purple corn churros, coffee dulce de leche and chocolate-chilli sauce (V) Churros de maíz morado, dulce de leche, sabor de cafe y salsa de chocolate-chile	7.2
Duo of home-made ice cream/sorbet, house cookies (V) Duo de helados artesanales, galletas caseras	7.0
Artisan Latin American cheese, candied figs, quinoa crackers (V) Queso artesanal, higos curtidos, galletas crocantes de quinoa.	8.0
Dessert platter to share (V) Selección de postres pa' compartir	25.0

Sweet wines

Vinos dulces

Zuccardi, Torrontes tardio (125ml gls)	8.0
Zuccardi Malamado, Malbec (125ml gls)	8.0
Miguel Torres Nectarina, Riesling botrytis (125ml gls)	12.0

Coffees and herbal infusions

Cafes y infusiones

Espresso	2.2
Double Espresso	2.4
Cappuccino	3.0
Latte/Americano	3.0
Infusions:	
Cacao nibs, Lemon verbena, Fresh mint,	2.5
Chamomile, Hibiscus, Green yerba mate	2.5
Canelazo (hot 'toddy') - please check for your spirit of choice	8.2

Please ask to see our list of fine Latin American spirits and digestifs



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