



## Valentine's Dinner Menu 14<sup>th</sup> - 16<sup>th</sup> February 2019

Roast tomato and chipotle soup with crispy blue corn tortilla (Vg)



To share

Seared prawns, blue corn tortilla, mango salsa  
Double-fried green plantain slices, pineapple salsa criolla (Vg)



Inter-course granita - mora, mint & dark chocolate (Vg)



Pan fried fillet of tilapia, chontaduro, coconut and yellow chilli purée,  
shredded young mango  
or  
Tender black beef, tamarind & panela reduction, hibiscus-infused plantain,  
Colombian sour cream  
or  
Roast aubergine, fried beans with salsa negra, Maya hummus (Vg)

*All main courses are accompanied by  
Rocket, carrot and raisin salad, agave and chipotle vinaigrette, cacao shavings (Vg)  
Palm heart tiradito, aguachille, sweetcorn and candied jalapeño (Vg)  
Cassava chips, chipotle mayonnaise (V)*



Soursop mousse with fruits of the forest (V)  
or  
Purple corn churros, coffee dulce de leche and chocolate-chilli sauce (V/Vg)



**£39.50 per person**

*Please inform us if you have any allergies or special requirements.  
Our menu is completely gluten-free. (V) = Vegetarian; (Vg) = Vegan  
Please note that a 12.5% discretionary service charge will be added to your bill*