



*The dishes on our menu are made for you to share 'tapas style'. We recommend between two and four savoury dishes per person. And don't forget to leave some room for dessert!*

## Nibbles

### Pa' Picar

<b>Deep-fried hominy corn dusted with house spice blend and lime (Vg)</b> Mote con especias de la casa	4.0
<b>Green Plantain crisps, taquero guacamole (Vg)</b> Mariquitas ácidas, guacamole taquero	7.0
<b>'Santafereno Ajiaco croquettes', capers &amp; cream</b> 'Croquetas de Ajiaco Santafereno', crema de leche y alcaparras	7.5
<b>Crispy pork belly with agave &amp; Sriracha chilli sauce reduction</b> Chicharrón con reducción de agave y salsa Sriracha	7.5
<b>Empanadas filled with slow-cooked beef brisket, Coriander-chilli sauce</b> Empanadas de 'ropa vieja', salsa de ají	7.0
<b>Cassava fritters with mora compote, guava sauce (Vg)</b> Frituras de yuca, compota de mora y salsa de guayaba	6.5
<b>Seared coconut-chilli prawns on blue corn tortilla, mango salsa</b> Totopos de camarones salteados con leche de coco y chile, salsa de mango	8.5

## The Sea

### El Mar

<b>Sea bass ceviche, sweet potato crisps, choose from: passionfruit &amp; lemongrass, beetroot ginger &amp; chilli or lulo &amp; jalapeño tiger's milk</b> Ceviche de lubina, crujiente de boniato, escoje el sabor de tu leche de tigre: maracuyá y limonsillo; remolacha, gengibre y chile; lulo y jalapeño	11.0
<b>Or, if you are feeling adventurous, try the 'Trio of Ceviche'</b> Si te sientes aventurero prueba el 'Trio de Ceviche'	16.0
<b>Tuna tartare and quinoa tian, taro crisps, chipotle mayonnaise</b> Torre de atún crudo y quinoa, mayonesa de chipotle	12.5
<b>Octopus, tempura breadfruit, candied lime &amp; red onion pickle</b> Pulpo isleño, tempura fruto del pan, lima y cebolla roja curtida	19.0
<b>Pan-fried tilapia fillet, coconut milk &amp; chontaduro (peach palm) purée, shredded green mango</b> Filete de tilapia, puré de chontaduro y leche de coco, mango biche	18.5



*Please inform us if you have any allergies or special requirements. Our menu is completely gluten-free and we will always try to tweak dishes to suit your needs. (V) = vegetarian, (Vg) = vegan.*

*Please note that a 12.5% discretionary service charge will be added to your bill*



## The Farm

### La Granja

<b>Cuban confit pork with tortillas, habanero chilli and pineapple salsa</b> Carnitas de cerdo desmechadas en adovo, tortillas, salsa de habanero y piña	17.0
<b>Grilled 28-day aged sirloin steak (250g), corn breads, chimichurri</b> Solomillo de res, arepas, chimichurri	21.5
<b>Grilled chicken skewers, mole Poblano, pickled red onion</b> Anticuchos de pollo asado, mole Poblano, cebolla roja curtida	10.0
<b>Braised black beef, tamarind &amp; panela reduction, sweet plantain</b> <b>Colombian-style sour cream</b> Carne en posta, reducción de panela y tamarindo, platano maduro, suero costeño	18.0

## The Land

### La Tierra

<b>Palm heart ceviche, jalapeño tiger's milk, cassava chips, fried mote (Vg)</b> Ceviche de palmitos, jalapeño leche de tigre, tiras de yuca, mote crujiente	9.5
<b>Roast aubergine, fried beans with salsa negra, Maya hummus (Vg)</b> Berenjena rostizada, frijoles fritos con salsa negra, Maya humus	13.5
<b>'Cassanoa' - Cassava and white quinoa gratin, chilli-truffle oil (V)</b> 'Yucanoa' - yuca con quinoa blanca gratinada, aceite de chile y trufa	11.0

## Sides

### Acompañantes

<b>Green herb steamed rice with fried garlic (Vg)</b> Arroz con hierbas verdes y ajo frito	5.0
<b>Cuban-style black bean potage sprinkled with toasted ground cassava (Vg)</b> Frijoles mulatos con farofa	6.0
<b>Fried Colombian baby potatoes, huacatay butter (V)</b> Papas criollas fritas, mantequilla de huacatay	5.0
<b>Cassava chips, chipotle mayonnaise (V)</b> Yuca frita, mayonesa de chipotle	4.5
<b>Rocket, carrot and raisin salad, agave and chipotle vinaigrette, cacao shavings (Vg)</b> Arugula, zanahoria, pasas con vinagreta de agave y chipotle, virutas de cacao	6.5



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## Sweet Endings

### Los Dulces

<b>Banana and chocolate bread pudding, smoked cinnamon ice cream (V)</b> Pudín de banana y chocolate, helado de canela ahumado	<b>7.0</b>
<b>Soursop mousse, fresh mango &amp; passionfruit glaze (V)</b> Mousse de Guanábana, mango y glaseado de maracuyá	<b>6.5</b>
<b>Purple corn churros, coffee dulce de leche and chocolate-chilli sauce (V)</b> Churros de maíz morado, dulce de leche, sabor a cafe y salsa de chocolate con chile	<b>7.5</b>
<b>Duo of home-made ice cream/sorbet, house cookies (V)</b> Duo de helados artesanales, cocadas caseras	<b>6.5</b>
<b>Dessert platter to share (V)</b> Selección de postres pa' compartir	<b>25.0</b>

## Sweet wines

### Vinos dulces

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

## Coffees and herbal infusions

### Cafes y infusiones

<b>Espresso</b>	<b>2.2</b>
<b>Double Espresso</b>	<b>2.4</b>
<b>Cappuccino</b>	<b>3.0</b>
<b>Latte/Americano</b>	<b>3.0</b>

### Infusions:

<b>Cacao nibs, Lemon verbena, Fresh mint, Chamomile, Hibiscus, Green yerba mate</b>	<b>2.5</b>
<b>Canelazo (hot 'toddy') - please check for your spirit of choice</b>	<b>8.2</b>

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



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