

## Nibbles

Deep-fried hominy corn dusted with house spice blend and lime (Vg)	4.0
Green Plantain crisps, taquero guacamole (Vg)	7.0
Crispy pork belly with agave & Sriracha chilli sauce reduction	8.0
Empanadas filled with slow-cooked beef brisket, Coriander-chilli sauce	7.0
Cassava fritters with mora compote, guava sauce (Vg)	7.0
Tuna tostada with guacamole and chipotle mayonnaise	9.5
Seared coconut-chilli prawns on blue corn tortilla, mango salsa	8.5

## The Sea

Sea Bass Ceviche with three “tiger’s milk” flavours	16.0
Tuna tartare and quinoa tian, taro crisps, chipotle mayonnaise	12.5
Octopus, tempura breadfruit, candied lime & red onion pickle	19.0

## The Farm

Cuban confit pork with tortillas, habanero chilli and pineapple salsa	17.0
Grilled chicken skewers, mole Poblano, pickled red onion	11.0
Braised black beef, tamarind & panela reduction, sweet plantain Colombian-style sour cream	18.0

## The Land

Palm heart tiradito, truffle and chile de arbol oil, fried mote (Vg)	7.5
Roast aubergine, fried beans with salsa negra, Maya hummus (Vg)	13.5
Sweetcorn & quinoa bowl, coriander dressing, cheese, blue corn chips (V)	9.5

## Sides

Green herb steamed rice with fried garlic (Vg)	5.0
Fried Colombian baby potatoes, huacatay butter (V)	5.0
Cassava chips, chipotle mayonnaise (V)	4.5
Rocket, carrot and raisin salad, agave and chipotle vinaigrette, cacao shavings (Vg)	6.5



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

## Sweet Endings

Soursop mousse, fresh mango & passionfruit glaze (V)	7.0
Purple corn churros, coffee dulce de leche and chocolate-chilli sauce (V)	7.5
Duo of home-made ice cream/sorbet, house cookies (V)	6.5
Dessert platter to share (V)	18.0

## Sweet wines

Zuccardi, Torrontes tardio, Argentina (125ml)	8.0
Zuccardi Malamado, Fortified Malbec, Argentina (125ml)	8.0
Alcyone, Fortified Tannat from Uruguay, (125ml)	14.5
Miguel Torres Nectarina, Riesling botrytis, Chile (125ml)	13.5

## Coffees and herbal infusions

Espresso	2.2
Double Espresso	2.4
Cappuccino	3.0
Latte/Americano	3.0
Infusions:	
Cacao nibs, Lemon verbena, Fresh mint, Chamomile, Hibiscus, Green yerba mate	2.5
Canelazo ('Zhumir' Ecuadorian Aguardiente - Hot 'toddy')	8.9

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