



Summer Daily Menu

The Land

Deep fried hominy corn dusted with house spice blend and lime	4.5
Green plantain crisps, taquero guacamole (Vg)	8.6
Pulled jackfruit, criollo corn empanadas, serrano chilli salsa (Vg)	8.9
Tapioca and cheese croquette dice with guava and balsamic reduction (V)	8.5
Quinoa fritters, suero costeño, pickled cucumber and jalapeno (V)	7.8
Roast aubergine, fried beans with salsa negra, Maya hummus (Vg)	12.9

The Sea

Seared coconut-chilli prawns on white corn tostada, mango salsa	8.8
Tuna* tostadas, guacamole and chipotle mayonnaise <small>*raw / marinated tuna</small>	9.5
Octopus tentacle seared with guajillo chilli and tamarind, yellow plantain mofongo, salsa verde	19.8

The Farm

Crispy pork belly lettuce tacos, agave & Sriracha chilli sauce reduction	8.8
Cochinita pibil*, roasted pineapple and habanero chilli jam, blue corn tortillas <small>*Mexican pulled-pork dish</small>	18.5
Grilled lamb anticuchos, aji panca paste, minty potatoes	14.9
Grilled chicken skewers, mole Poblano, pickled red onion	12.9

Sides

Green herb steamed rice with fried garlic (Vg)	5.3
Grilled lettuce hearts, smoked almond & aji amarillo pesto (Vg)	6.5
Ripe plantain slices topped with cheese and micro parsley (V)	5.7
Cassava chips, truffle oil and chipotle mayonnaise (V)	5.7



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 trifle, crusted physalis, passion fruit coulis (V)	8.5
Purple corn churros, chocolate & ancho chilli sauce (Vg), coffee dulce de leche (V)	8.9
Duo of home-made ice cream/sorbet, cocada and candied chulpi corn crunch (V)	8.3
Dessert platter to share (V)	22.9

Dessert wines

Zuccardi, Torrontes tardio from Argentina (125ml gls)	8.9
Zuccardi Malamado, Fortified Malbec from Argentina (125ml gls)	10.5
Alcyone, Fortified Tannat from Uruguay (125ml gls)	16.0

Cocktails

Piel Canela (Aluna Coconut Rum, Fair Quinoa Vodka, Soursop)	11.5
Canelazo ('Zhumir' Ecuadorian Aguardiente - Hot 'toddy')	9.5
Espresso Martini (Fair Quinoa Vodka, Fair Coffee Liqueur, Espresso)	11.5
Café de Ketty (Rum Cubay, Dulce de Leche, Cinnamon)	9.5

Coffees and herbal infusions

Espresso	2.4
Double Espresso	2.8
Cappuccino	3.3
Infusions:	
Cacao nibs, Lemon verbena, Fresh mint, Chamomile, Hibiscus, Green yerba mate	2.8

Reserve a Table



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