



Collection/Delivery Menu - Summer 2021

The Land

Deep fried hominy corn dusted with house spice blend and lime (Vg)	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

Sweet Endings

Purple corn churros, chocolate & ancho chilli sauce (Vg), coffee dulce de leche (V)	8.9
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**Please phone your order to 020 7186 5555. You can pay when you collect.
During peak dinner service time (6.30-8.30pm) we may not always be able to answer
the phone, so we recommend ordering before 6.30pm on busy evenings**



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