

Autumn Daily Menu

The Land

Deep fried hominy corn dusted with house spice blend and lime (Vg)	4.5
Green plantain crisps, taquero guacamole (Vg)	8.8
Tapioca and cheese croquette dice with guava and balsamic reduction (V)	8.5
Roast aubergine, fried beans with salsa negra, Maya hummus (Vg)	13.5
Quinotto (creamy wild mushroom quinoa 'risotto') crispy plantain (V)	13.2

The Sea

Seared coconut-chilli prawns on white corn tostada, mango salsa	8.9
Tuna* tostadas, guacamole and chipotle mayonnaise *marinated (raw) tuna	11.6
Roasted fillet of halibut; ricotta, peanut and aji amarillo hummus, grilled asparagus	19.8

The Farm

Shredded beef criollo-corn empanadas, serrano chilli salsa	8.9
Crispy pork belly lettuce tacos, agave & Sriracha chilli sauce reduction	9.0
Cochinita pibil*, roasted pineapple and habanero chilli jam, blue corn tortillas *Mexican pulled-pork dish	18.9
Grilled sirloin steak, Colombian mini arepas, Chef Jose's chimichurri	21.5
Grilled chicken skewers, mole Poblano, pickled red onion	13.8

Sides

Green herb steamed rice with fried garlic (Vg)	5.5
Colombian baby potatoes, mojito butter (V)	6.0
Cassava chips, truffle oil and chipotle mayonnaise (V)	6.0
Trio (rice, baby potatoes and cassava chips) (V)	15.0
Grilled lettuce hearts, smoked almond & aji amarillo pesto (Vg)	6.5



Sweet Endings

Banana and chocolate bread pudding, smoked cinnamon ice cream (V)	8.9
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)	8.5
Dessert platter to share (V)	23.9

Dessert wines

Hermanos, Late Harvest Torrontes from Argentina (125ml gls)	8.9
Alcyone, Fortified Tannat from Uruguay (100ml gls)	12.5

Dessert 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)	9.50

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](#)



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. 12.5% VAT is included in the price and a 12.5% discretionary service charge will be added to your bill