



Collection Menu - Autumn 2021

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 <small>*marinated (raw) tuna</small>	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 <small>*Mexican pulled-pork dish</small>	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

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. 12.5% VAT is included in the prices.

