



## Spring Daily Menu

### The Land

Deep fried hominy corn dusted with house spice blend and lime (Vg)	4.6
Green plantain crisps, taquero guacamole (Vg)	9.8
Tapioca and cheese croquette dice with guava and balsamic reduction (V)	8.9
Pulled jack fruit, criollo-corn empanadas, serrano chilli salsa (Vg)	9.2
Roast aubergine, fried beans with salsa negra, Maya hummus (Vg)	13.9

### The Sea

Nikkei Tuna* tostadas, guacamole and chipotle mayonnaise *marinated raw sashimi grade tuna	13.2
Seared prawns, Colombian Pacific coast salsa, plantain toston, Suero costeño	16.5
Oven roasted octopus, potatoes, chimichuri oil, smoked guajillo chilli purée	22.5

### The Farm

Crispy pork belly lettuce tacos, agave & Sriracha chilli sauce reduction	11.0
Cochinita pibil*, roasted pineapple and habanero chilli jam, blue corn tortillas *Mexican pulled-pork dish	19.9
Grilled Ox tongue, guajillo and tomato purée, blue corn tortillas	16.9
Grilled chicken skewers, mole Poblano, pickled red onion	14.8

### Sides

Green herb steamed rice with fried garlic (Vg)	5.8
Colombian baby potatoes, mojito butter (V)	6.5
Cassava chips, truffle oil and chipotle mayonnaise (V)	6.5
Trio (rice, baby potatoes and cassava chips ) (V)	16.0
Grilled lettuce hearts, smoked almond & aji amarillo pesto (Vg)	7.2

*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.*

*20% VAT is included in the price and a 15% discretionary service charge will be added to your bill*



## Sweet Endings

Sweetcorn cake, guava compote, homemade cheese ice-cream (V)	9.5
Purple corn churros, chocolate & ancho chilli sauce (Vg), coffee dulce de leche (V)	9.8
Duo of home-made ice cream/sorbet, cocada and candied chulpi corn crunch (V)	9.2
Dessert platter to share (V)	25.8

## Dessert wines

Hermanos, Late Harvest Torrontes from Argentina (125ml glass)	7.8
Alcyone, Fortified Tannat from Uruguay (100ml glass)	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

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