



## Autumn Daily Menu

### Pa Picar “to nibble”

Deep fried hominy corn dusted with house spice blend and lime (Vg)	4.8
Green plantain crisps, taquero guacamole (Vg)	10
Tapioca and cheese croquette dice with guava and balsamic reduction (V)	9
Shredded chicken, criollo-corn empanadas, serrano chilli salsa	9.8
Nikkei Tuna* tostadas, guacamole and chipotle mayonnaise	14.5
<small>*marinated raw sashimi grade tuna</small>	

### The Land

Palm heart ceviche, borojo, truffle oil, tamarind & chipotle tiger’s milk, cassava crisp (Vg)	13.9
Roast aubergine, fried beans with salsa negra, Maya hummus (Vg)	15.5

### The Sea

Pan roasted fillet of seabass, mole poblano, grilled asparagus, purple cauliflower	22.0
Seared prawns, Colombian Pacific coast salsa, plantain toston, suero costeño	18.5

### The Farm

Crispy pork belly, arepas, guacamole, agave & Sriracha chilli sauce reduction	12.5
Grilled ox tongue, guajillo salsa, blue corn tortillas	17.2
Grilled lamb anticuchos, ajipanca and tomato purée, minty potatoes	18.5
Cochinita pibil*, roasted pineapple and habanero chilli jam, blue corn tortillas	22.5
<small>*Mexican pulled-pork dish</small>	

### Sides

Green herb steamed rice with fried garlic (Vg)	6.0
Chimichurri skin-on potato fries (Vg)	6.8
Cassava chips, truffle oil and chipotle mayonnaise (V)	6.8
Trio (rice, chimichurri fries & cassava chips )	17.0
Grilled lettuce hearts, smoked almond & aji amarillo pesto (Vg)	8.5

*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

Quinoa and Guanabana cream pot, caramelised sugar (V)	9.8
Purple corn churros, chocolate & ancho chilli sauce (Vg), coffee dulce de leche (V)	10
Duo of home-made ice cream/sorbet, cocada and candied chulpi corn crunch (V)	9.5
Dessert platter to share (V)	27

## Dessert wines

Malamado, Fortified Tannat from Argentina (125ml glass)	9.5
Montes, Late Harvest Gewurztraminer from Chile (125ml glass)	11.0
Alcyone, Fortified Tannat from Uruguay (100ml glass)	12.5

## Dessert cocktails

Coco Colada (Aluna Coconut Rum, Abosolo Whisky, Cream, Pineapple Juice)	12.5
Espresso Martini (Fair Quinoa Vodka, Fair Coffee Liqueur, Espresso)	15.5
Café de Ketty (Rum Cubay, Coffee, Dulce de Leche, Cinnamon)	11.5

## Coffees and herbal infusions

Espresso	2.8
Double Espresso	3.3
Cappuccino	3.6
Infusions:	
Cacao nibs, Lemon verbena, Fresh mint, Chamomile, Hibiscus, Green yerba mate	3.0

*Please ask to see our list of fine Latin American spirits and digestifs*

[Reserve a Table](#)

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