



Winter 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)	10.5
Shredded chicken, criollo-corn empanadas, serrano chilli salsa	9.8
Tapioca and cheese croquette dice with guava and balsamic reduction (V)	9.0
Crispy pork belly, arepas, guacamole, agave & Sriracha chilli sauce reduction	12.5
Nikkei Tuna* tostadas, guacamole and chipotle mayonnaise	14.5
<small>*marinated raw sashimi grade tuna</small>	

The Land

Palm heart ceviche, mango & ají amarillo ‘tiger’s milk’, sweet potato crisp (Vg)	13.9
Roast aubergine, fried beans with salsa negra, Maya hummus (Vg)	16.2

The Sea

Seabass fillet tamal, crushed plantains, peanuts and coconut; yuzu & lulo foam	23.0
Seared prawns, Colombian Pacific coast salsa, plantain toston, suero costeño	19.5

The Farm

‘Carne en Posta’: braised black beef, panela and tamarind reduction, Suero costeño (Colombian sour cream), hibiscus-infused plantain	22.5
Pan roasted duck breast, braised spinach, mole poblano	24.0
Cochinita pibil*, roasted pineapple and habanero chilli jam, blue corn tortillas	23.5
<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 & ají 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

Sweet corn cake, guava compote, fresh home-made cheese ice cream(V)	10.5
Purple corn churros, chocolate & ancho chilli sauce (Vg), coffee dulce de leche (V)	11.0
Duo of home-made ice cream/sorbet, cocada and candied chulpi corn crunch (V)	9.5
Dessert platter to share (V)	28.5

Dessert wines

Montes, Late Harvest Gewurztraminer from Chile (125ml glass)	11.0
Alcyone, Fortified Tannat from Uruguay (100ml glass)	13.2

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
Canelazo (Zhumir Ecuadorian aguardiente Hot Toddy)	9.5

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

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

