



Spring Collection Menu

PLEASE CALL 020 7186 5555 TO PLACE ORDERS

The Land

Deep fried hominy corn dusted with house spice blend and lime (Vg)	4.8
Green plantain crisps, taquero guacamole (Vg)	11.0
Tapioca and cheese croquette dice with guava and balsamic reduction (V)	9.2
Pulled jackfruit, criollo-corn empanadas, serrano chilli salsa (Vg)	9.8
Palm heart ceviche, tomate de arbol tiger's milk, sweet potato crisp (Vg) tiger's milk, cassava crisp (Vg)	14.5
Roast aubergine, fried beans with salsa negra, Maya hummus (Vg)	16.8

The Sea

Nikkei Tuna* tostadas, guacamole and chipotle mayonnaise *marinated raw sashimi grade tuna	14.8
Grilled octopus tentacle, pumpkin and kaffir lime leaf pesto	25.0
Grilled chimichurri prawns, Colombian Pacific coast salsa, plantain toston, suero costeño	21.5

The Farm

Crispy pork belly, arepas, guacamole, agave & Sriracha chilli sauce reduction	13.5
Grilled chicken thighs, plantain & pineapple mofongo, Guasacaca sauce	21.5
Cochinita pibil*, roasted pineapple and habanero chilli jam, blue corn tortillas *Mexican pulled-pork dish	24.0
Grilled lamb cutlets, ají panca and tomato purée , Andean potatoes & mint sauce	25.0

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, baby potatoes and cassava chips) (V)	17.0
Grilled lettuce hearts, smoked almond & aji amarillo pesto (Vg)	8.5

Sweet Endings

Purple corn churros, chocolate & chilli sauce (Vg), coffee dulce de leche (V)	11.0
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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