



## Primavera 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)	11.0
Pulled jackfruit, criollo-corn empanadas, serrano chilli salsa (Vg)	9.8
Tapioca and cheese croquette dice with guava and balsamic reduction (V)	9.2
Crispy pork belly, arepas, guacamole, agave & Sriracha chilli sauce reduction	13.5
Nikkei Tuna* tostadas, guacamole and chipotle mayonnaise	14.8
<small>*marinated raw sashimi grade tuna</small>	

### The Land

Palm heart ceviche, Tomate de arbol ‘tiger’s milk’, sweet potato crisp (Vg)	14.5
Roast aubergine, fried beans with salsa negra, Maya hummus (Vg)	16.8

### The Sea

Grilled chimichurri prawns, Colombian Pacific coast salsa, plantain toston, suero costeño	21.5
Grilled octopus tentacle, pumpkin and kaffir lime leaf pesto	25.0

### The Farm

Grilled chicken thighs, plantain & pineapple mofongo, Guasacaca sauce	21.5
Cochinita pibil*, roasted pineapple and habanero chilli jam, blue corn tortillas	24.0
<small>*Mexican pulled-pork dish</small>	
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, 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

Guanabana mousse trifle, passion fruit coulis, star fruit (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/Vg)	9.5
Dessert platter to share (V)	28.5

## Dessert wines

Porvenir, Laborum. 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*

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