



Otoño 'Fiesta' Sharing Feast Menu

A selection of our favourite dishes presented as a sharing feast for parties of more than 10

Welcome Cocktail (+£9 per person)

Mojito: A classic Cuban favourite, with a tropical twist



Starters

Green plantain crisps with guacamole taquero (Vg)

Tapioca and cheese croquettes, guava and balsamic reduction (V)

Nikkei tuna tostadas, guacamole, chipotle mayo

Shredded Chicken, criollo-corn empanadas, serrano chilli salsa

Wine Suggestion: Corralillo Gewurztraminer (75cl btl Chilean white) £55



Main Dishes

Grilled chimichurri prawns, Colombian Pacific coast salsa, plantain toston, suero costeño

Grilled lamb cutlets, ají panca and tomato purée, Andean potatoes & mint sauce

Roasted aubergine, fried beans salsa negra, Maya hummus (Vg)

Mains served with:

Green herb steamed rice with fried garlic (Vg); Chimichurri skin-on potato fries (Vg)

Wine Suggestion: Notos, Nebbioilo (75cl btl Uruguayan red) £47



Dessert platter

Sweet corn cake, guava compote and fresh cheese ice cream (V)

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

Duo of home-made ice cream/sorbet, coconut cookies (V)

Wine Suggestion: Toro de Piedra Late Harvest Sauv Blanc-Semillon (37.5cl btl dessert wine) £34

£47 per person

Dishes marked (V) are Vegetarian and (Vg) are Vegan. Changes to the menu could occur due to availability of products. Our menus are 100% gluten-free; please inform us of any allergies when booking. 20% VAT is included in the price. Please note we are a cashless venue, and a 15% discretionary service charge will be added to the bill.