



Invierno 'Fiesta Lite' Sharing 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)
Shredded chicken, criollo-corn empanadas, serrano chilli salsa*

Wine Suggestion: Massoc, Le Moscatel, Dry Moscatel (75cl btl Chilean White) £54



Main Dishes

*Grilled chimichurri prawns, Colombian pacific coast salsa, plantain toston, suero costeño
Braised & seared beef salteado, huacatay mayonnaise & julienned crispy potatoes
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: Mundo Reves, Asi Nisi Masa, Bonarda (75cl btl Argentinian red) £48



Sweet Endings

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

Wine Suggestion: Alcyone, Fortified Tannat (50cl btl Uruguayan dessert wine) £60

£39.50 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.