



## 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)	11.5
Potato & salsa criolla, yellow-corn empanadas, serrano chilli salsa (Vg)	9.8
Tapioca and cheese croquette dice with guava and balsamic reduction (V)	9.8
Crispy pork belly, arepas, guacamole, agave & Sriracha chilli sauce reduction	13.8
Nikkei Tuna* tostadas, guacamole and chipotle mayonnaise	16.5
*marinated raw sashimi grade tuna	

### La Tierra - The Land

Grilled cauliflower & halloumi cheese, pumpkin and ají amarillo pesto (V)	15.8
Roast aubergine, fried beans with salsa negra, Maya hummus (Vg)	16.8

### El Mar - The Sea

Octopus tiradito, huacatay and jalapeño leche de tigre, pickled red onion	22.5
Grilled chimichurri squid, salsa macha, red onion & coriander curtido	21.5
Pan-roasted seabass fillet, chontaduro and guajillo chilli salsa, plantain toston, julienned mango viche, shaved toasted coconut	25.5

### La Granja - The Farm

Grilled chicken thighs, achiote and red chilli mojo, torched sweetcorn	23.5
Cochinita pibil*, roasted pineapple and habanero chilli jam, blue corn tortillas	24.0
*Mexican pulled-pork dish	
Grilled lamb cutlets, ají panca and tomato purée, Andean potatoes & mint sauce	25.5

### Sides

Green herb steamed rice with crispy fried onion (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 gem lettuce, almond and ají Amarillo pesto (Vg)	8.8

*Please inform us if you have any allergies or special requirements. Our menu is completely gluten-free. (V) = vegetarian, (Vg) = vegan. 20% VAT is included in the price and a 15% discretionary service charge will be added to your bill. Please note, we are a cashless venue.*



## Dulces - Sweet Endings

Creamy Guanabana cheesecake, uchuva coulis (V)	11.0
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)	9.8
Dessert platter to share (V)	29.0

## Dessert wines

Laborum, Late harvest Torrontes from Argentina (100ml glass)	11.0
Alcyone, Fortified Tannat from Uruguay (100ml glass)	14.2
Barsol, Perfecto Amor, Fortified Quebranta/Torontel/Italia from Peru (100ml glass)	13.5

## Dessert cocktails

Espressini (Fair Quinoa Vodka, Fair Coffee Liqueur, Espresso)	16.0
Piel Canela (Aluna Coconut Rum, soursop, lime)	13.5
Canelazo ('Zhumir' Ecuadorian Aguardiente - Hot 'Toddy')	12.5
Café de Ketty (Rum Cubay, Dulce de Leche, Cinnamon)	13.5

## Coffees and herbal infusions

Espresso	2.8
Double Espresso	3.3
Cappuccino	3.8
Infusions:	
Cacao nibs, Lemon verbena, Fresh mint, Chamomile, Hibiscus, Huacatay, Green yerba mate	3.0

*Please ask to see our list of fine Latin American spirits and digestifs.*

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