



Verano Daily Menu

Pa Picar “to nibble”

Deep fried hominy corn dusted with house spice blend and lime (Vg)	5.5
Green plantain crisps, taquero guacamole (Vg)	11.5
Beef & olive criollo-corn empanadas, serrano chilli salsa	10.2
Tapioca & 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
<small>*marinated raw sashimi grade tuna</small>	

La Tierra - The Land

Grilled cauliflower & halloumi cheese, pumpkin and ají amarillo pesto (V)	16.8
Roast aubergine, fried beans with salsa negra, Maya hummus (Vg)	17.2

El Mar - The Sea

Sea-bass ceviche, coconut and jalapeño leche de tigre, shaved coconut	17.5
Grilled Octopus tentacle, roasted peppers & ancho chilli sauce, crispy julienned potato	28.5
Grilled chimichurri squid, salsa macha, red onion & coriander curtido	24.5

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
<small>*Mexican pulled-pork dish</small>	
Lamb Skewers, 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)	17.8
Salad bowl: jicama, beetroot, orange segments & passion-fruit vinaigrette (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)	29.5

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.

Reserve a Table

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