



Otoño Daily Menu

Pa Picar “to nibble”

Deep fried hominy corn dusted with house spice blend and lime (Vg)	5.8
Green plantain crisps, taquero guacamole (Vg)	11.9
Beef & olive criollo-corn empanadas, serrano chilli salsa	10.7
Tapioca & cheese croquette dice with guava and balsamic reduction (V)	10.4
Crispy pork belly, arepas, guacamole, agave & Sriracha chilli sauce reduction	14.9
Nikkei tuna* tostadas, guacamole and chipotle mayonnaise *marinated raw sashimi grade tuna	16.9

La Tierra - The Land

Grilled cauliflower & halloumi cheese, pumpkin seeds & ají amarillo pesto (V)	17.6
Roast aubergine, fried beans with salsa negra, Maya hummus (Vg)	18.1

El Mar - The Sea

Grilled tiger prawns, plantain tostones, Colombian Pacific coast salsa, suero costeño	25.5
Salmon* tiradito, ponzu leche de tigre & citrus mayo, crispy boniato *marinated raw sashimi grade salmon	17.5
Grilled chimichurri squid, salsa macha, red onion & coriander curtido	25.8

La Granja - The Farm

Grilled chicken thighs, achiote and red chilli mojo, torched sweetcorn	24.7
Cochinita pibil*, roasted pineapple and habanero chilli jam, white corn tortillas *Mexican pulled-pork dish	25.2
Lamb Skewers, ají panca and tomato purée, Andean potatoes & mint sauce	26.8

Sides

Green herb steamed rice with crispy fried onion (Vg)	6.3
Chimichurri skin-on potato fries (Vg)	6.9
Cassava chips, truffle oil and chipotle mayonnaise (V)	6.9
Trio (rice, chimichurri fries & cassava chips V/Vg)	17.9
Grilled Peruvian asparagus, chipotle romesco, almonds & shaved parmesan (V)	9.8

*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 prices and a 12.5% discretionary service charge will be added to your bill. Please note, we are a cashless venue.*

Dulces - Sweet Endings

Spiced pumpkin flan brûlée, star fruit & physalis coulis (V)	11.5
Purple corn churros, chocolate & ancho chilli sauce (Vg), coffee dulce de leche (V) <i>(Pairs fantastically with a glass of Alcyone Fortified Tannat - see below)</i>	11.6
Duo of home-made ice cream/sorbet, cocada and candied chulpi corn crunch (V/Vg)	10.3
Dessert platter to share (V)	29.9

Dessert wines

Laborum, Late harvest Torrontes from Argentina (100ml glass)	11.0
Alcyone, Fortified Tannat from Uruguay (100ml glass)	15.4
Barsol, Perfecto Amor, Fortified Quebranta/Torontel/Italia from Peru (100ml glass)	13.5

Dessert cocktails

Espressini (Fair Quinoa Vodka, Fair Coffee Liqueur, Espresso)	16.8
Piel Canela (Aluna Coconut Rum, soursop, lime)	13.8
Canelazo (Zhumir Ecuadorian aguardiente Hot Toddy)	12.5
Café de Ketty (Rum Cubay, Dulce de Leche, Cinnamon)	13.9

Coffees and herbal infusions

Espresso	2.9
Double Espresso	3.5
Cappuccino	4.0
Infusions:	
Cacao nibs, Lemon verbena, Fresh mint, Chamomile, Hibiscus, Huacatay, Green yerba mate	3.3

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

Reserve a Table

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