

Winter Sharing Set Menu

Served daily at lunchtime for parties of six or more

Starters

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

Crispy pork belly, arepa, guacamole, agave sriracha chilli sauce reduction

Criollo-corn empanadas of the day, serrano chilli salsa

Mains

Grilled chicken thighs, achiote and red chilli mojo, torched sweetcorn

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

Grilled cauliflower & halloumi cheese, pumpkin seeds and ají amarillo pesto (V)

Mains served with: Green herb rice (Vg) / Cassava chips & chipotle mayo (V) / Chimichurri skin-on fries (Vg)

Dessert

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

Three courses £37.50

Reserve a Table

Our menu is 100% gluten-free. Please inform us if you have any allergies or special dietary requirements. V=vegetarian; Vg=vegan. This is a special lunch menu. No further discounts apply on the Set Menu. Please note we are a cashless venue. 20% VAT is included and 12.5% discretionary service charge will be added to your bill. Tables of less than three guests will have the starters as sharing dishes, but must choose one main course.