



Invierno 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
Criollo corn Empanadas of the day, serrano chilli salsa	10.9
Tapioca & cheese croquette dice with guava and balsamic reduction (V)	10.5
Crispy pork belly, arepas, guacamole, agave & Sriracha chilli sauce reduction	14.5
Nikkei Tuna* tostadas, guacamole and chipotle mayonnaise	16.9
*marinated raw sashimi grade tuna	

La Tierra - The Land

Grilled cauliflower & halloumi cheese, pumpkin seeds and aji amarillo pesto (V)	18.5
Roast aubergine, fried beans with salsa negra, Maya hummus (Vg)	18.9

El Mar - The Sea

Salmon tiradito, ponzu leche de tigre & citrus mayo, crispy boniato	17.5
*marinated raw sashimi grade salmon	
Grilled tiger prawns, plantain tostones, Colombian pacific coast salsa, suero costeño	27.5
Pan roasted fillet of sea bream, pumpkin, miso & aji amarillo purée, salsa verde	27.8

La Granja - The Farm

Slow cooked queso-birria beef tacos, ancho & guajillo chilli beef broth	26.5
Grilled chicken thighs, achiote and red chilli mojo, torched sweetcorn	25.7
Lechona tolimense*, white corn tortillas, jalapeño & fresh tomatillo salsa	28.5
*traditional Colombian pulled-pork dish	

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
Grilled beetroot, habanero chilli cream cheese, smoked almonds (V)	9.8
Sides Trio (rice, chimichurri fries & cassava chips)	17.9

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



Dulces - Sweet Endings

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>	10.9
Warm banana & chocolate bread pudding, home-made smoked cinnamon ice cream (V)	12.6
Duo of home-made ice cream/sorbet, cocada and candied chulpi corn crunch (V/Vg)	10.3
Desserts Trio Platter to share (V)	29.9

Dessert wines

Laborum, Late harvest Torrontes from Argentina (100ml glass)	11.6
Alcyone, Fortified Tannat from Uruguay (100ml glass)	14.9
Barsol, Perfecto Amor, Fortified Quebranta/Torontel/Italia from Peru (100ml glass)	14.2

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

Reserve a Table

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