



## 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)	12.5
Plantain tostones, Quimbaya salsa criolla (Vg)	9.2
Criollo corn Empanadas of the day, serrano chilli salsa	10.9
Tapioca & cheese croquette dice with guava and balsamic reduction (V)	10.9
Crispy pork belly, arepas, guacamole, agave & Sriracha chilli sauce reduction	15.2
Nikkei Tuna* tostadas, guacamole and chipotle mayonnaise	16.9
*marinated raw sashimi grade tuna	

### La Tierra - The Land

Grilled courgette, torched tomato & guajillo chilli purée, mixed quinoa (Vg)	17.9
Roast aubergine, fried beans with salsa negra, Maya hummus (Vg)	18.9

### El Mar - The Sea

Seabass tiradito, roasted yellow pepper & ají amarillo tiger milk, coffee pearls	17.8
*marinated raw sashimi grade seabass	
Grilled tiger prawns, plantain tostones, Colombian pacific coast salsa, suero costeño	27.8
Grilled octopus anticuchos, ají panca sauce, plantain, huacatay chimichurri	29.9

### La Granja - The Farm

Grilled chicken thighs, achiote and red chilli mojo, torched sweetcorn	25.7
Beef skewers, Andean purple potatoes & guasacaca sauce	29.5
Cochinita pibil*, corn tortillas, roasted pineapple & habanero chilli jam	28.5
*traditional Yucatán Mexico 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 gem lettuce, almond & ají amarillo pesto, smoked almonds (Vg)	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
Tres leches, tiramisu with rum (V)	12.0
Duo of home-made ice cream/sorbet, cocada and candied chulpi corn crunch (V/Vg)	10.3
Dessert Trio Platter to share (V)	29.9

## Dessert wines

Errazuriz, Late harvest Sauvignon Blanc from Chile (100ml glass)	9.8
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
Te de Matusalem (rum & passionfruit iced tea)	14.5
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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