

DAILY MENU

PA PICAR "TO NIBBLE"

- Deep fried hominy corn dusted with house spice and lime

• Green plantain crisps, taquero guacamole

• "Esquites": Grilled corn kernels, grated feta and crispy onion

• Criollo corn empanadas of the day, serrano chilli salsa

• Tapioca & cheese croquette dice with guava and balsamic reduction

• Crispy pork belly, arepas, guacamole, agave & sriracha chilli sauce reduction

• Nikkei Tuna* tostadas, guacamole and chipotle mayonnaise

5.8

12.5

9.4

10.9

10.9

15.2

16.9

**marinated raw sashimi grade tuna*

Chef Jose Rubio-Guevara's "Creative Latin American" cuisine retains the authenticity of traditional ingredients and flavours but presents them in a new stylish way.

All dishes are 100% naturally gluten-free.

LA TIERRA - THE LAND

- Butternut squash "Quinotto", pecan nuts, shaved parmesan

• Roast aubergine, fried beans with salsa negra, Maya hummus

17.9

18.9

EL MAR - THE SEA

- Seabass* ceviche, chontaduro & ajiamarillo tiger's milk, sweet potato crisp

• Grilled tiger prawns, plantain tostones, Colombian pacific coast salsa suero costeño

• Grilled whole squid, sesame salsa macha, onion & coriander curtido

17.8

27.8

29.9

**marinated raw sashimi grade seabass*

LA GRANJA - THE FARM

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

• Seared duck breast, mole poblano with citrus-pickeld fennel

• Cochinita pibil*, corn tortillas, roasted pineapple & habanero chilli jam

25.7

29.5

28.5

**traditional Yucatan Mexico pulled pork dish*

SIDES

- Green herb steamed rice with crispy fried onion

• Chimichurri skin-on potato fries

• Cassava chips, truffle oil and chipotle mayonnaise

• Grilled golden & red beetroot, habanero chilli crema, smoked almonds

• Sides Trio (rice, chimichurri fries & cassava chips)

6.3

6.9

6.9

9.8

17.9

Please inform us if you have any allergies or special requirements.

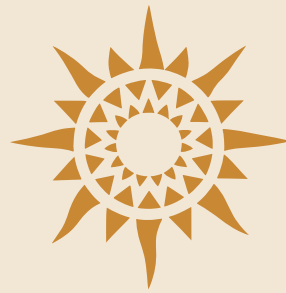
Our menu is completely gluten-free.

Vegetarian






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.

PALADAR



DULCES - SWEET ENDINGS

- Purple corn churros, chocolate & ancho chilli sauce , coffee dulce de leche  10.9
Pairs fantastically with a glass of Alcyone Fortified Tannat – see below
- Sweet corn cake, guava compote & homemade cheese ice cream  11.5
- Duo of home-made ice cream/sorbet, cocada and candied chulpi corn crunch  10.3
- Dessert Trio Platter to share  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 ' Hot Coffee') 13.9

COFFEES

- Espresso 2.9
- Double Espresso 3.8
- Americano 3.8
- Macchiato 3.8
- Cappuccino 4.0
- Latte 4.0

HERBAL INFUSIONS

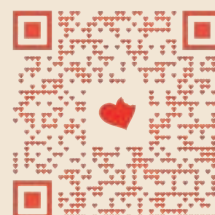
- Cacao nibs, Lemon verbena, Fresh mint, Chamomile, Hibiscus, Green yerba mate, Black tea 3.8

PLEASE ASK TO SEE OUR LIST OF FINE LATIN AMERICAN SPIRITS AND DIGESTIFS

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Video Menu



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