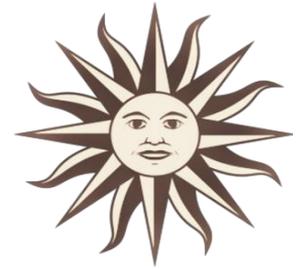


SOBREMESA

... a taste of Latin America



PARA PICAR

While waiting

PAN CASSERO 4.95

Home-made bread with bamboo charcoal and chimichurri

Add olives for 3.95

YUCA FRITA (GF) 4.95

Fried cassava sticks with yellow pepper aioli

NACHOS 7.95

With melted cheese, pico de gallo & sour cream

Add guacamole for 4.95

APPERETIVO

SMALL PLATES

TARTAR DE REMOLACHA (v) (GF) 9.95

Beetroot, avocado, quinoa, queso & green plantain chips dressed with puka sauce

ROLLITO DE CONGREJO (GF) 11.95

Crab, salmon and avocado rolled in Nori seaweed, with Amarillo mayonnaise and watermelon

LECHE DE TIGRE (GF) 12.95

Seafood cocktail made with cod, scallops, mussels, squid and prawns all dressed with coconut tigers milk and topped with fried plantains, sweet potato and toasted corn

PULPO AL HUMO DE COHIBA (GF) 12.95

Sauteed octopus with papas Andinas, achiote aioli and criolla salad

TOSTADA CON SETA (v) (GF) 8.95

Sauteed mushroom with salsa verde and pico de gallo on a corn tostada and avocado

CHICHARRON DE CALAMAR 8.95

Baby squid, lightly dusted in flour and masa harina, fried and served with Amarillo aioli

COXINHA DE FRANGO (GF) 8.95

Brazilian style croquettes filled with shredded chicken, caramelised onions, coriander, habanero & queso rolled in sweet potato dough, then coated with panko and deep fried

CAUSA DE BERENJENAS (V) (GF) 9.95

Layered smoked aubergine, avocado and potato salad topped with queso fresco and pomegranate

ANTICUCHO DE CORAZON (GF) 8.95

Grilled ox heart skewers with aji Amarillo, chimichurri & criolla

GF: Gluten Free - (V): Vegetarian

Allergy statement: Menu items may contain or come into contact with WHEAT, EGGS, PEANUTS, TREE NUTS, and MILK. For more information, or if you have a special requirement please speak with us before placing your order."

ENTRADAS

MAINS

XINXIM DE GALINHA (GF) *(V) 15.95

Brazilian classic with chicken breast, cooked in a creamy peanut & lemon curry with palm hearts, shredded shrimps, toasted coconut farofa and green beans

*Vegan version available

Add: **Rice** £3.95 or **Yuca Chips** £4.95 or **Sweet potato wedges** £3.95

PESCADO ENCOCADO (GF) 17.95

Traditional coastal dish from Northern Ecuador, consisting seasonal white fish (ask for today's fish) mussels and tiger prawns, all braised in a tangy coconut and tomato sauce

Add: **Rice** £3.95 or **Yuca Chips** £4.95 or **Quinoa** £4.95

LECHON ASADO NIKKEI 16.95

12 hrs braised pork belly in miso, ginger & garlic. Served with sweet potato & polenta, bok choy and crackling

MATAMBRE (GF) 16.95

Argentinean roasted bavette steak, rolled with peppers, onions, carrots and chimichurri. Served with hardboiled egg, grilled tomato, avocado and green leaf salad

Add: **Rice** £3.95 or **Yuca Chips** £4.95 or **Sweet potato wedges** £3.95

PATO AL MANGO (GF) 16.95

Seared duck breast, Mango Mojo & Mango Criolla served with arroz de Moros y Christianos

TAMALE CON POUERCO (GF) *(V) 15.95

Corn polenta parcel filled with pulled pork and steamed in a banana leaf. Served with green leaf salad.

*Vegan version available

ARROZ CON MARINOS (GF) 18.95

King prawn, mussels, clams and baby squid all braised with garden peas saffron rice, garlic & coriander

FAJITAS

Sizzlers

POLLO 16.95

Grilled marinated chicken with, garlic, coriander, peppers, onions, sweetcorn and special seasoning

CARNE ASADA 18.95

Grilled marinated beef steak and mushroom with, garlic, coriander, pepper onions and special seasoning

POUERCO CON PINA 16.95

Grilled marinated pork and pineapple with, garlic, coriander, pepper onions and special seasoning

CAMARONES 21.95

Grilled prawns with garlic, coriander, pepper onions and special seasoning

**please note that prawns are served with shell on*

All Fajitas are served with a set of dips and flour tortillas

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PAELLAS

SUNDAYS ONLY

(minimum 2 people)

MARISCOS (GF) 15.95 pp

Spanish rice cooked with saffron, onion, peppers, garlic, beans and tomato. Made with shellfish: squid, tiger prawns, mussels and sea bass

DE LA SAFOR (GF) 14.95 pp

Spanish rice cooked with saffron, onion, peppers, garlic, beans, rosemary and tomato. Made with chicken, meatballs, chorizo and duck

MIXTA (GF) 14.95 pp

Spanish rice cooked with saffron, onion, peppers, garlic, beans, tomato, prawns, squid, chorizo, chicken, meatballs, and mussels

VERDURA (GF) 13.95 pp

Spanish rice cooked with saffron, onion, peppers, garlic, beans, and tomato. Made with mushrooms and seasonal vegetables

SIDES

Rice (GF) (VG)	3.95	Guacamole (GF)(VG)	4.95
Freijoles (GF)(VG)	4.95	Set of house dips (GF)	2.95
Yucca Chips (GF)(VG)	4.95	Extra Cheese (GF)	2.95
House Salad (GF)(VG)	3.95	Flour tortilla set (VG)	2.95
Sweet potato wedges (GF)(VG)	4.95		

INGREDIENTS

INDEXES

- **Aji Amarillo:** Yellow chilli peppers that grows all over Peru, considered hot with a hint of fruity flavour, something between passion fruit and mango.
- **Criolla:** Argentinean salad made with finely chopped onions, tomato, peppers, garlic and parsley
- **Leche de Tigre:** AKA tigers milk, is a citrus-based marinade that cures the seafood in a ceviche, contains lime juice, sliced onion, chiles, salt, and pepper along with a bit of fish juice. It is also believed to be both a hangover cure as well as an aphrodisiac.
- **Mojo:** (Moho) Cuban marinade used for grilled meats mainly made with onion, garlic, cumin, orange and oregano
- **Types of Chilli:** Habanero, Amarillo, Achiote, Chepotle, Jalapenos, Ancho
- **Ponzu:** Soya sauce with a hint of citrus, used for fish and marinades
- **Leche de Mango:** is basically Leche de Tigre with mango
- **Papas Andinas:** Native potatoes from the Andes region
- **House Dips:** Sour cream, Guacamole, Chipotle sauce, Pico de Gallo
- **Arroz de Moros Christianos:** Cuban style fried rice with black beans and coriander
- **Freijoles:** Black bean casserole

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