
SOBREMESA

A taste of Latin America

WHILE WAITING

PAN CASERO (vv) 6.95

Marble bread, olive oil

Add olives (v)(v): 3.95

YUCA FRITA (vv) 4.95

Fried cassava, Amarillo aioli

NACHOS (v) 8.95

Melted cheese, Pico de Gallo, sour cream.

Add guacamole(vv): 4.95

STARTERS

ANTICUCHO (gf) 8.95

Grilled beef skewer marinated in adobo, served with chimichurri and Amarillo aioli

WAGYU TARTAR 9.95

Hand minced beef with Leche de Tigre, wasabi and soya, served with criolla, quinoa & quale egg

COXINHA DE FRANGO (gf) 8.95

Brazilian croquettes filled with shredded chicken, caramelized onion, cream cheese & coriander

MACKEREL CAUSA (gf) 9.95

Tian of smoked mackerel, avocado and potato salad with soft boiled egg and Amarillo

SEA BREAM CEVICHE 10.95

Raw fish marinated in Leche de Tigre, served with avocado, sweet potato and cancha

CHICHARRON DE CALAMAR (gf) 8.95

Lightly dusted in corn flour, shallow fried baby squid served with Aji Amarillo

BEETROOT TARTARE (vv)(gf) 8.95

Beetroot dressed with lime, garlic, Amarillo and wasabi, served on avocado and quinoa

MUSHROOM TOSTADA (vv)(gf) 7.95

Sauteed mushroom with garlic, lime and coriander with sweet potato and corn tostada

CAUSA DE BERENJENAS (vv)(gf) 8.95

Tian of smoked aubergine on layers of avocado and potato causa

***All our dishes might contain traces of Gluten, Dairy, Nuts, Shellfish, Eggs and Soya**

***It is very important to inform us with your dietary or allergy requirement before placing your order**

MAINS

ARROZ CHAUFA (v) <i>*(vv, gf available)</i>	14.95
Peruvian style stir-fry rice with crunchy chifa vegetables, pak choy, lima beans, cancha, coriander, ponzu, Amarillo and soya, topped with soft egg	
Add: 5 Tiger prawns - 4.50	
BAHIAN JACKFRUIT CURRY (vv) (gf)	16.95
Bahian style curry made with jackfruit, peppers, onions, peas in a tangy coconut & tomato sauce	
Add: Sweet potato wedges: 3.95 – Rice: 2.95 – Cassava Chips: 4.95	
LECHON ASADO NIKKEI	17.95
14hr braised young pork belly served with creamy polenta, pak choy and crackling; all in miso, mirin and coriander broth	
LAMB PACHAMANCA	17.95
Lamb shank wrapped in banana leaf and cooked in Pachamanca sauce with root vegetables, greens and corn bread	
XINXIM DE GALINHA (gf) <i>*(vv available)</i>	16.95
Chicken fillets, chopped shrimps and green vegetables braised in peanut, coconut and lime sauce	
Add: Sweet potato wedges: 3.95 – Rice: 2.95 – Cassava Chips: 4.95	
LOCRO DE ALMEJA	18.95
Clam chowder with garlic, ginger, coriander, aji Amarillo, peas, carrots and coconut milk; garnished with soft boil egg, avocado, pak choy. Served with a slice of bread	
PESCADO CON COCO (gf)	17.95
Ecuadorian coconut fish curry made with seabass, prawns, mussels, peas and green vegetables.	
Add: Sweet potato wedges: 3.95 – Rice: 2.95 – Cassava Chips: 4.95	
ENCHILADAS <i>*(vv available)</i>	16.95
Baked tortilla wrap filled with chicken fillets cooked in chipotle, peppers and onions, then baked with tomato sauce and melted cheese, served with rice.	
CHIVITOS	14.95
The ultimate steak sandwich from Uruguay. Grilled rump steak, gammon, fried egg, avocado, crunchy lettuce, jalapenos and aji Amarillo in our homemade marble bread	
Add: Sweet potato wedges: 3.95 – Cassava Chips: 4.95 –	
FAJITAS DE CARNE ASADA	18.95
Rump steak, peppers, onion & coriander served on a sizzling skillet with 4 house dips and 4 flour tortillas	
FAJITAS DE POLLO	16.96
Chicken, peppers, onion & coriander served on a sizzling skillet with 4 house dips and 4 flour tortillas	

Tortillas: 0.50 each - House dips 0.75 each - Cheese 1.50 each

***All our dishes might contain traces of Gluten, Dairy, Nuts, Shellfish, Eggs and Soya**

***It is very important to inform us with your dietary or allergy requirement before placing your order**