



FESTIVE SHARING FEAST MENU



All dishes listed are shared between guests; variations may be served for vegetarians/vegans.

Add a 125ml welcome glass of sparkling wine for £9.50

Green Plantain crisps, taquero guacamole (Vg)

Venezuelan corn empanadas, pulled chicken & guajillo chili salsa

Tapioca and cheese croquette dice with guava & balsamic reduction(V)

Nikkei Tuna* tostadas, guacamole and chipotle mayonnaise

**marinated raw sashimi grade tuna*

**Banana leaf-wrapped roast sea bream, ripe plantain,
coconut & peanut mofongo, prawn bisque**

Chargrilled Uruguayan rump steak, house chimichurri, tender stem broccoli

Tamal mestizo, pulled jackfruit, raisin, sundried tomato, mole poblano

All main courses are served with sharing plates of:

Chimichurri skin-on potato fries (Vg)

Cassava chips, truffle oil and chipotle mayonnaise (V)

Charred gem lettuce hearts, ají amarillo pesto, smoked almond crunch (Vg)

Dessert platter:

Purple corn churros, chocolate & ancho chilli sauce (Vg), coffee dulce de leche (V)

Sweetcorn sponge filled with guava compote, homemade cheese ice cream (V)

Duo of home-made ice cream/sorbet, cocada and candied chulpi corn crunch (V/Vg)

Add a 100ml glass of dessert wine for £9.90



£55 per person

A credit card guarantee is required to secure tables; a deposit may be taken for larger parties. Christmas crackers are included. Dishes marked (V) are Vegetarian and (Vg) are Vegan. Changes to the menu could occur due to availability of products. Our menus are 100% gluten-free; please inform us of any allergies when booking. 20% VAT is included in the price. and a 12.5% discretionary service charge will be added to the bill. Please note we are a cashless venue.