



Vegan Menu

Please note: We have a separate fryer for vegetarian dishes, but there may be traces of dairy in the fryer. If this concerns you, please avoid any deep-fried dishes.

Pa Picar “to nibble”

Deep fried hominy corn dusted with house spice blend and lime	5.8
Green plantain crisps, taquero guacamole	12.8
Black bean & boniato criollo corn empanadas, serrano chilli salsa	11.9
Crispy hominy Corn lettuce tacos, guacamole, Sriracha & agave reduction	12.9
Nikkei palm heart ceviche, blue corn tostadas, guacamole	14.9

La Tierra - The Land

Pulled jackfruit, guajillo chilli sauce, corn tortillas, roasted habanero pineapple & chilli jam	25.5
Roast aubergine, fried beans with salsa negra, Maya hummus	18.9

Sides

Green herb steamed rice with crispy fried onion	6.4
Chimichurri skin-on potato fries	6.9
Cassava chips, truffle oil	6.9
Charred gem lettuce hearts, ají amarillo pesto, smoked almond crunch	9.8
Sides Trio (rice, chimichurri fries & cassava chips)	17.9

Dulces - Sweet Endings

Purple corn churros, chocolate & ancho chilli sauce <i>(Pairs fantastically with a glass of Alcyone Fortified Tannat - see below)</i>	10.9
Scoop of home-made sorbet, cocada	5.5

Dessert wine (Vegan-friendly)

Alcyone, Fortified Tannat from Uruguay (100ml glass)	14.9
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Dessert cocktails

Espressini (Fair quinoa vodka, Fair coffee liqueur, espresso)	16.8
Te de Matusalem (rum & passion fruit iced tea)	14.5
Canelazo (Zhumir Ecuadorian aguardiente ‘Hot Toddy’)	12.5

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.



Vegan Wines

Listed here are wines on our wine list that state that they are vegan along with unfiltered/unfined natural wines, which can be considered vegan friendly. Please check the full wine list for details and prices of these wines.

Sparkling

Viña Progreso, Underground Pét Nat, Albariño (Bin End)

Orange

Matias Morcos Naranjo, Moscatel Rosado
Mundo Reves, Qvevri, PX/Torrontes/Criolla Blanca/Friulano

Sweet

Bodega Pablo Fallabrino, Alcyone, Fortified Tannat

White

Viña Alto Roble, Santa Alba, Chardonnay (Bine End)
Mauricio Lorca, LORCA LO%, Criolla Blanca
Miolo, Alísios, Pinot Grigio/Riesling
Falernia, Riesling
Kaiken, Torrontés
Bodega Pablo Fallabrino, Estival, Gewürztraminer/ Chardonnay
Nakcool, Muscat Ottonel/Viognier/Ugni Blanc
Finca La Colonia, Grüner Veltliner
Otronia 45 Rugientes, Chardonnay/Gewürztraminer/Pinot Grigio
Cara Sur, Pérgolas, Criollas Blancas
Errazuriz, Aconcagua Costa, Chardonnay
Bodega Garzon, Single Vineyard Albarino

Red

Mauricio Lorca, LORCA LO%, Ancellotta/Malbec
La Pausa, Malbec
Recoleta, Criolla Grande
Bodega Alandes, Tres Tierras, Malbec
Viña Salort, Tannat
Viña Arboleda, Carménère
Pedro Parra, Vinista, Pais
Otronia, Rugientes 45, Pinot Noir
Cara Sur, Finca Maggio, Moscatel Tinto
De Martino, Viejas Tinajas, Cinsault
Catena Alta, Malbec

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