



# CHRISTMAS TASTING MENU, £39PP

SALTED EDAMAME BEANS

CEVICHE MIXTO

With sea bass, octopus, coriander, lime juice and cancha

BEEF CROQUETTES

Fish velouté, miso, ginger and beef served with rocoto sauce

BRUSSEL SPROUTS

Kimchi puree , crispy bacon

CHRISTMAS URAMAKI

Tuna, prawn, salmon, sea bass and avocado roll

PAVA ASADO

Grilled Turkey, Chipolatas, grilled vegetables, cranberry sauce

OCTOPUS A LA PLANCHA

Served with basil mashed potato, chilli and katsuobushi

CHEF'S CHOICE DESSERT

\*Tasting menu available for the whole table only  
This menu isn't available on 25th December 2023.



# CHRISTMAS TASTING MENU, £65PP

GUACAMOLE

DUO OF CEVICHE

DUO OF OYSTERS

SALMON AND TUNA TACOS

Tuna, onion, ginger, coriander, soy, and sesame seeds

BEEF TATAKI

Grilled rare beef, spring onion, truffle paste and ponzu

UNAGI ROLL

Avocado, cucumber, unagi sauce

PAVA ASADO

Grilled Turkey, Chipolatas, grilled vegetables, cranberry sauce

PERUVIAN BBQ

Served with yucas bravas and seasonal salad

BRUSSEL SPROUTS

Kimchi puree , crispy bacon

CHEF'S CHOICE DESSERT

\*Tasting menu available for the whole table only  
This menu isn't available on 25th December 2023.



CHRISTMAS DAY  
TASTING MENU, £60PP

SALTED EDAMAME BEANS

SALMON AND TUNA TACOS

CHICKEN AND LAMB ANTICUCHOS

YELLOWTAIL TIRADITO

Citrus zest, olive-moscato vinaigrette, goat curd, caviar

CHRISTMAS URAMAKI

Tuna, prawn, salmon, sea bass and avocado roll

BRUSSEL SPROUTS

Kimchi puree, crispy bacon

PAVA ASADO

Grilled Turkey, Chipolatas, grilled vegetables, cranberry sauce

BLACK COD

Marinated 48 hours in miso, served with bok choy and ginger

CHRISTMAS PUDDING

With raisin and brandy sauce

\*The only menu available on 25th December