



## Invierno 'Fiesta Lite' Sharing Menu

*A selection of our favourite dishes presented as a sharing feast for parties of more than 10*

### Welcome Cocktail (+£9 per person)

*Mojito: A classic Cuban favourite, with a tropical twist.*



### Starters

*Green plantain crisps with guacamole taquero (Vg)  
Tapioca and cheese croquettes, guava and balsamic reduction (V)  
Shredded chicken, criollo-corn empanadas, serrano chilli salsa*

**Wine Suggestion: Massoc, Le Moscatel, Dry Moscatel (75cl btl Chilean White) £54**



### Main Dishes

*Grilled chimichurri prawns, Colombian pacific coast salsa, plantain toston, suero costeño  
Braised & seared beef salteado, huacatay mayonnaise & julienned crispy potatoes  
Roasted aubergine, fried beans salsa negra, Maya hummus (Vg)*

Mains served with:

*Green herb steamed rice with fried garlic (Vg); Chimichurri skin-on potato fries (Vg)*

**Wine Suggestion: Mundo Reves, Asi Nisi Masa, Bonarda (75cl btl Argentinian red) £48**



### Sweet Endings

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

**Wine Suggestion: Alcyone, Fortified Tannat (50cl btl Uruguayan dessert wine) £60**

**£39.50 per person**

*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. Please note we are a cashless venue, and a 15% discretionary service charge will be added to the bill.*