



CHEF JOSE'S TASTING MENU



PA'PICAR

Green plantain crisps, taquero guacamole 🌱
Sashimi-grade Nikkei tuna, corn tostada, guacamole, chipotle mayonnaise

MAR Y RIO

Grilled tiger prawns, plantain tostones, Colombian Pacific coast salsa, suero costeño
Salmon* tiradito, ponzu leche de tigre & citrus mayo, crispy boniato
**marinated raw sashimi grade salmon*

INTERCOURSE

Lulo and jalapeño sorbet, Aguardiente liqueur, Chamoy 🌱

LA GRANJA

Chargrilled Uruguayan rump steak, house chimichurri & criollo corn arepas
Chicken thigh fillet, achiote and red chilli mojo, torched sweetcorn

Grilled gem lettuce hearts, ají amarillo pesto, smoked almond crunch 🌱
Cassava chips, truffle oil and chipotle mayonnaise 🌱🌱

DULCE FINAL

Purple corn churros, coffee dulce de leche 🌱, chocolate ancho chilli sauce 🌱
or
Creamy Cachaça flan with vibrant mora coulis, toasted coconut, star fruit 🌱

Price per person: 92.50

or

129.50 with four 125ml glasses of wine paired with the courses

Vegetarian 🌱
Vegan 🌱🌱

Reserve a Table



Our menus are 100% gluten-free. Please inform us of any allergies at the start of the meal. Dishes could change due to availability of products. 20% VAT is included in the price; a 12.5% discretionary service charge will be added to your bill. Please note we are a cashless venue.



CHEF JOSE'S VEGETARIAN TASTING MENU



PA'PICAR

Green plantain crisps, taquero guacamole 🌿
Nikkei palm heart and avocado tostada 🌿

EL CAMPO

Pulled jack fruit, guajillo chilli, roasted pineapple & habanero chilli jam, corn tacos 🌿
Black bean criollo corn empanadas, serrano chilli salsa 🌿

INTERCOURSE

Lulo and jalapeño sorbet, Aguardiente liqueur, Chamoy 🌿

LA TIERRA

Roast aubergine, black beans with salsa negra, Maya hummus 🌿

Charred gem lettuce hearts, ají amarillo pesto, smoked almond crunch 🌿
Green herb steamed rice with crispy fried onion 🌿

DULCE FINAL

Purple corn churros, coffee dulce de leche 🌿 , chocolate ancho chilli sauce 🌿
or
Creamy Cachaça flan with vibrant mora coulis, toasted coconut, star fruit 🌿

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