

LOS MOCHIS

£85 per guest shared among 4 people

GUACAMOLE

Avocado, lime, onion, tomato, coriander, jalapeno, salsa

AJO-CHIPOTLE EDAMAME

Steamed edamame, chipotle chilli, garlic, sesame

EL JARDIN TOSTADITO

Heart of palm, asparagus, avocado, baby corn, carrot, ginger-sesame truffle soy, sweet potato shell

BEETROOT TIRADITO

Golden, chioggia, & heirloom beetroots, radish, avocado crema, amarillo yuzu agave, spring onion, mint cress

SHINJUKU CEVICHE

Asparagus, heart of palm, avocado, baby corn, red radish, parsnip crisps, sesame ginger, truffle soy, roasted shallot & coriander oil, coriander cress

WAKAME

Chuka seaweed, sesame

FALAFELITO

Fried chickpeas, sesame, coriander, parsley, lime, truffle chilli goma

CUCUMBER AVOCADO MAKI

Avocado, cucumber, sesame, coriander, lime, jalapeno salsa verde

SPICY VEGETABLE TEMPURA MAKI

Babycorn, avocado & asparagus tempura, shichimi togarashi, sesame, coriander cress, jalapeno-pineapple salsa

BANG BANG CAULIFLOWER TACO

Roasted cauliflower, smoked paprika, guacamole, white cabbage, chipotle mayo, bang bang aioli, coriander cress

MISO NOPALES TACO

Cactus tempura, ume saikyo miso, avocado, cabbage, jalapeno, sweet potato crisps

COURGETTE DYNAMITE TACO

Courgette tempura, dynamite aioli, guacamole, cabbage, jalapeno, coriander cress

SORBET SELECTION

Coconut | Lemon | Raspberry

Our menu is designed to be shared, with each dish served when ready.

All dishes are gluten, nut & celery free. All prices are inclusive of VAT. A discretionary 13.5% service charge will be added to your bill. If you have allergies or any dietary requirements, please let us know.