



## Invierno 'Fiesta' Sharing Feast Menu

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

### **Welcome Cocktail** (+£9.50 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)  
Nikkei tuna tostadas, guacamole, chipotle mayo  
Shredded Chicken, criollo-corn empanadas, serrano chilli salsa*

**Wine Suggestion: Corralillo Gewurztraminer (75cl btl Chilean white) £55**



### **Main Dishes**

*Grilled chimichurri prawns, Colombian Pacific coast salsa, plantain toston, suero costeño  
Grilled lamb cutlets, ají panca and tomato purée, Andean potatoes & mint sauce  
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: Notos, Nebbioilo (75cl btl Uruguayan red) £47**



### **Dessert platter**

*Sweet corn cake, guava compote and fresh cheese ice cream (V)  
Purple corn churros, chocolate & ancho chilli sauce (Vg), coffee dulce de leche (V)  
Duo of home-made ice cream/sorbet, coconut cookies (V)*

**Wine Suggestion: Toro de Piedra Late Harvest Sauv Blanc-Semillon (37.5cl btl dessert wine) £34**

**£47 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.*