

TASTING MENU

To be experienced by the whole table
95 per person

Baos de Wagyu

Wagyu brisket, truffle emulsion, red shiso

Cangrejo de Concha Blanda GF

Soft shell crab, yuzu, avocado, ají panca coleslaw

Anticuchos de Pollo GF

Chicken, chives, ají amarillo

Ceviche de Lubina Clásico GF

Seabass, red onion, sweet potato, white corn

Ceviche de Atún Chifa

Yellowfin tuna, sesame seeds, rice crackers, soy

Corvina a la Trufa

Stone bass, truffle, ponzu, chives

Tiradito de Pez Limón

Yellowtail, green chilli, radish

Arroz Nikkei GF

Chilean seabass, rice, lime, chilli

Lomo de Res GF

Spicy Beef fillet, crispy shallots, ají limo, star anise

Brócoli VG GF

Sprouting broccoli, sesame seeds

Papitas con Ajo V GF

New potatoes, garlic chips, coriander aioli

Churros de Naranja V

Orange & lime churros, milk chocolate & dulce de leche

Tarta de Queso con Mora V GF

Baked cheesecake, buckwheat, blackberries, spices

All prices are listed in GBP & are inclusive of VAT.

A discretionary 15% service charge will be added to your bill.

If you have allergies or dietary enquiries, please speak to our staff prior to ordering.

V: Vegetarian VG: Vegan GF: Gluten Free