



Otoño 'Fiesta' Sharing Feast Menu

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

Suggested Welcome Cocktail (+£10.50 per person)

Margarita



Starters

Green plantain crisps with guacamole taquero (Vg)

Tapioca and cheese croquettes, guava and balsamic reduction (V)

Nikkei tuna tostadas, guacamole, chipotle mayo

Beef & olive criollo-corn empanadas, serrano chilli salsa



Main Dishes

Grilled Tiger Prawns, plantain tostones, Colombian pacific coast salsa & suero costeño

Lamb skewers, 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),

Cassava chips, truffle oil and chipotle mayonnaise (V)



Dessert platter

Spiced pumpkin flan brûlée, star fruit & physalis coulis (V)

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

Duo of home-made ice cream/sorbet, coconut cookies (V)

£49.50 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 12.5% discretionary service charge will be added to the bill.