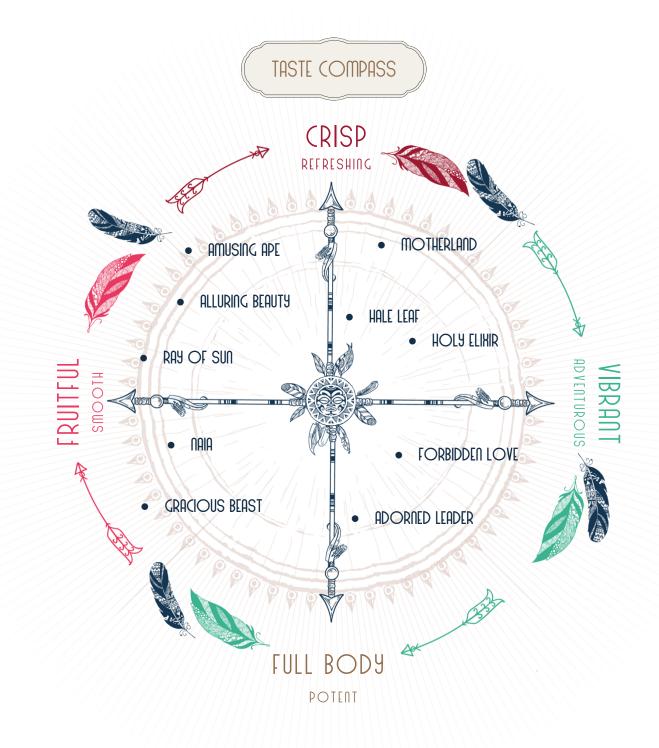


THE LEGEND OF PRINCESS NANDAYURE AND THE MAGICAL PEACOCK

Princess Nandayure of the Borucas tribe in Costa Rica searched for a recipe to improve the sour taste of their traditional fermented drink, Chicha. She prayed to the gods and was visited in a dream by a beautiful peacock that led her to a lush plant. She and her father, the tribal chief, harvested the plant and created a new drink called Aguardiente, meaning "water that burns".

Today, The Leaf and Cane bar honors the plant as sugar cane, which is used in Costa Rica's national drink, Guaro, and molasses for rums worldwide.To Nandayure and her tribe, it remains the enchanted plant that revitalized their traditional beverage.





Havana Club 3YO Yellow Chartreuse Pomegranate & Hibiscus Liqueur Pineapple Citrus Creole & Molasses bitters Absinthe spray Aquafaba

FOOD PAIRING

Mushroom Quesadilla Ensalada Mexicana Cassava Fries Sweet Potato Fries Dirty Churros



£15

STORY

Nandayure's legends tells about a dream where a glamorous peacock bird took her to see a very tall and majestic plant. When she woke up, she felt where this magical plant was and ran deep through the forest in pursuit of it and finally discover it.





£17

INGREDIENTS

Havana Club Seleccion de Maestros Rum Graham's Fine Ruby Port Red Bullet Chilli Pepper Syrup Aztec Chocolate Bitters

FOOD PAIRING

Totopos Beef Quesadilla Taco Al Pastor Nutty Brownie

STORY

Princess Nandayure's beauty captivated Nicoyan, the last heir and leader of the great Chorotega nation and they began a passionate and secret romance.

This love caused conflicts between him and her father, which angered about their relationship, made an alliance to a group of outsiders to invade Nicoyan's tribe.



Discarded Banana Peel Rum Disaronno Toasted Cashew Orgeat Black Walnut bitters

FOOD PAIRING

Coxinha Dirty Chicken Wings Dirty Churros



The majestic Jaguar, was seen by many indigenous tribe as a dominant symbol of ferocity, representing the power of nature and protector of the rainforest.

£15



Barsol Quebranta Pisco Aqwa de Bolivia Coca Herbal Liquor Charred Palo Santo Citrus Amargo Chuncho bitters Coconut foam

FOOD PAIRING

Kibe Mushroom Quesadilla



STORY

In Peruvian beliefs, mother coca is the goddess of health and joy whose body grew into the first coca plant. Evidences shows that the practice of chewing coca leaves with lime traces back to 5.000 years Before the Common Era, where the Incas civilization believed was a divine plant as it was satisfying their hunger, giving them energy and easing hard labor.







£15

INGREDIENTS

Bush Passion fruit & Guava Rum Ron Zacapa Centenario 23y Sistema Solera Velvet Falernum Liquor Spiced Mango Ċitrus Angostura bitters

FOOD PAIRING

Taco Al Pastor **Dirty Chicken Wings** Cassava Fries



"Inti", God of the Sun and the most important God in the Inca pantheon. As a solar God, Inti was closely associated with agriculture as he provided warmth and light the crops needed to grow and that is why Inti became a very important diet among the



Barsol Torontel Pisco Miclo Poire William Eau de vie Green Jalapeno & Sage Cordial Ginger Ale Amargo Chuncho Bitters

FOOD PAIRING

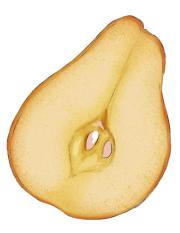
Sweet Potato Fries

Totopos Calamari



STORY

The "Earth Mother", Pachamama, was the goddess of fertility who controlled the planting, harvesting and embodies the mountains and was venerated from the indigenous people of the Andes.





Casa Dragones Tequila Verde Momento Mezcal Tio Pepe Fino Sherry Toasted Yerba Mate Lemon Grass Citrus

FOOD PAIRING

Coxinha Pao De Queijo Sweet Potato Fries



STORY

Mayahuel is a prominent goddess in ancient Aztec mythology. She was associated with fertility, plants, and the maguey plant in particular which was used to make alcoholic beverages such as pulque and tequila. Mayahuel is still revered by many Mesoamerican cultures as a symbol of fertility, abundance, and creativity.

£17



Balvenie Caribbean cask Licor 43 Velvet Falernum Kalhua coffee liqueur Cinnamon & Tonka bean syrup Black Walnut & Molasses bitters

FOOD PAIRING

Beef Quesadilla Dirty Churros



STORY

The Muiscas civilization are most famous for the legend of El Dorado or 'The Golded One'. They held a ceremony at Lake Guatavita that involved a new ruler or Chief being covered in gold dust and leapt into the waters in an act of ritual cleansing and renewal. The Spanish, on hearing this story, allowed their imagination and lust for gold to leap beyond the bounds of reality and soon a legend arose of a magnificent city built with gold.



FRUITFUL Smooth FULL BODY Potent

INGREDIENTS

Belvedere vodka Absolut Vanilla Acai puree Citrus Soya yogurt

FOOD PAIRING

Dirty Chicken Wings Cassava Fries Pao De Queijo



STORY

In South America, a legend of the water lily told of a moon goddess that turned beautiful girls into stars.

A young girl named Naia saw the moon's reflection in the water and disappeared into the lake trying to reach it to become a star. The moon goddess felt bad for the young girl and rewarded her by making her a star in the water, a water lily.

£16



£16

INGREDIENTS

Cointreau

Citrus Soda water

Totopos Taco Al Pastor

Coconut cream

Orange bitters

STORY

The Howler Monkey god was a complex and multifaceted deity who played a central role in Mayan religious and cultural life. As a patron of the arts and a symbol of creativity and fertility, he inspired generations of Mayan artists and artisans to create some of the most stunning and intricate works of art in the ancient world.





MEZCAL NEGRONI

Mezcal Verde Momento, Cocchi Vermouth Di Torino, Campari $\pounds 15$

OAXACA OLD FASHIONED

Olmeca Altos Tequila reposado, Mezcal Verde Momento, Agave syrup, Aztec Chocolate bitters $\pounds 15$

CAFE MARTINI

Havana Club Cuban Spice rum, Kahlua Coffee liquor, Espresso, Simple syrup $\pounds 14$

AMAZONIC MANHATTAN

Discarded Banana rum, Cocchi Vermouth Di Torino, Aztec Chocolate bitters $\pounds 15$

JUNGLE BIRD

Havana Club 7yo rum, Campari, Pineapple juice, Demerara sugar syrup, Lime juice $\pounds 16$

ZOMBIE

Havana Club 7yo rum, Capitain Morgan dark rum, El Dorado 12yo rum, Falernum, Pink grapefruit & Lime juice, Grenadine, Cinnamon syrup, Angostura bitters, Absinthe $\pounds 16$

Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients ar listed on the menu and we cannot guarantee the total absence of allergens. Detailed information on the fourtee legal allergens is available on request, however we are unable to provide information on other allergens. Prices include VAT. A discretionary optional service charge of 13.5% will be added to your bill.