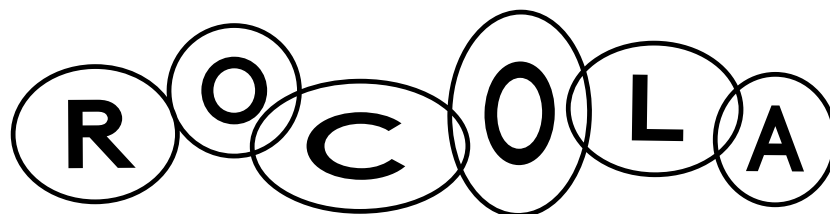


[06.10-17.10]



FOOD

ROASTED SEASONAL VEGGIES TOSTADAS Lemon sour cream & feta	16
PADRÓN PEPPERS Toasted cancha, togarashi	10
AKAMI TUNA CRUDO Smoked olive oil, spring onion, lemon zest	15
SEA BASS CRUDO Olive oil, sumac, lime zest	16
PRAWN CARPACCIO Calabrian chilli, olive oil, spring onion, lime zest	17
LATIN STRACCIATELLA Heritage tomatoes, jalapeño pesto, guava & rocoto	15
PORK BELLY Salsa tatemada, burnt spring onion cream, sesame, coriander cress	21
ROASTED SEA BREAM Heart of palm butter, pea shoots salad	28
ANCHO TRUFFLE FRIES Truffle mayo, Ancho Chilli, Parmesan, coriander	8

DESSERTS

DULCE DE LECHE MOUSSE Cancha corn, coffee & mezcal reduction	9
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Food style: *Modern Latin American*

Please let a member of staff know if you have any allergies or dietary requirements.
A discretionary 13.5% service charge will be added to your bill.

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