

Chef Jose's Tasting Menu

Tapioca and cheese croquette 'dice', Guava and balsamic reduction (V)

Quinoa fritters, suero costeño, pickled cucumber and jalapeño (V)

Wine suggestion: *Intipalka Sauvignon Blanc, Peru £8.9 (175ml glass)*



Nikei Tuna tostada, guacamole chipotle mayonaise

Crispy squid tentacles, lulo and jalapeno salsa

Wine suggestion: *Bodega Garzon, Pinor Noir Rose 2018, Uruguay £9.2 (175ml glass)*



Sorbet of the day



Grilled Brazilian pork chorizo with red onion mojo, smoked pumpkin purée,
mini arepas.

Accompanied by green herb steamed rice, grilled lettuce hearts
with almond & aji Amarillo pesto

Wine suggestion: *Odfjell, Armador, Carmenere, Maipo and Maulle Valley, 2015, Chile £9.8 (175ml glass)*



Purple GF corn churros, chocolate, Ancho chilli sauce, coffee dulce de leche

or

Roasted Piña-Colada trifle (contains Santiago de Cuba Rum)

Wine suggestion: *Zuccardi 'Malamado' Fortified Malbec, Argentina £10.50 (125ml glass)*

Price Per Person: £49 (without wines); £88 (with wines)

The Tasting Menu is only available when taken by all guests at the table.

Our menus are 100% gluten-free, but please inform us of any allergies at the start of the meal.

Please note a 10% discretionary service charge will be added to your bill.