

Spring Daily Menu

The Land

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| Deep-fried hominy corn dusted with house spice blend and lime | 4.5 |
| Green plantain crisps, taquero guacamole (Vg) | 8.5 |
| Tapioca and cheese croquette 'dice' with guava and balsamic reduction (V) | 8.5 |
| Quinoa fritters, suero costeño, pickled cucumber and jalapeno (V) | 7.8 |
| Roast aubergine, fried beans with salsa negra, Maya hummus (Vg) | 12.8 |

The Sea

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| Seared coconut-chilli prawns on white corn totopos, mango salsa | 8.8 |
| Tuna* tostadas, guacamole and chipotle mayonnaise <small>*raw / marinated tuna</small> | 9.5 |
| Crispy squid tentacles with lulo and jalapeño salsa | 15.0 |
| Pan fried fillet of halibut, crusted Andean purple potatoes, chontaduro (peach palm), ají amarillo and coconut salsa | 19.8 |

The Farm

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| Crispy pork belly lettuce tacos, agave & Sriracha chilli sauce reduction | 8.8 |
| Grilled Brazilian pork chorizo with red onion mojo, smoked pumpkin purée, mini arepas | 14.5 |
| Sirloin steak, potato wedges with garlic & parsley oil, ajipanca chimichurri | 19.9 |
| Grilled chicken skewers, mole Poblano, pickled red onion | 12.8 |

Sides

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| Green herb steamed rice with fried garlic (Vg) | 5.3 |
| Grilled lettuce hearts, almond & aji amarillo pesto (Vg) | 6.5 |
| Fried Colombian baby potatoes, huacatay butter (V) | 5.7 |
| Cassava chips, truffle oil and chipotle mayonnaise (V) | 5.7 |



Sweet Endings

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| Cheese fondant, guava sorbet (V) | 9.0 |
| Purple corn churros, chocolate & ancho chilli sauce (Vg), coffee dulce de leche (V) | 8.9 |
| Duo of home-made ice cream/sorbet, cocada and candied chulpi corn crunch (V) | 8.3 |
| Dessert platter to share (V) | 22.8 |

Dessert wines

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| Zuccardi, Torrontes tardio from Argentina (125ml gls) | 8.9 |
| Zuccardi Malamado, Fortified Malbec from Argentina (125ml gls) | 10.5 |
| Alcyone, Fortified Tannat from Uruguay (125ml gls) | 16.0 |

Cocktails

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| Piel Canela (Aluna Coconut Rum, Fair Quinoa Vodka, Soursop) | 11.5 |
| Canelazo ('Zhumir' Ecuadorian Aguardiente - Hot 'toddy') | 9.5 |
| Espresso Martini (Fair Quinoa Vodka, Fair Coffee Liqueur, Espresso) | 11.5 |
| Café de Ketty(Rum Cubay, Dulce de Leche, Cinnamon) | 9.50 |

Coffees and herbal infusions

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| Espresso | 2.4 |
| Double Espresso | 2.8 |
| Cappuccino | 3.3 |
| Infusions: | |
| Cacao nibs, Lemon verbena, Fresh mint, Chamomile, Hibiscus, Green yerba mate | 2.8 |

Please ask to see our list of fine Latin American spirits and digestifs



*Please inform us if you have any allergies or special requirements. Our menu is completely gluten-free and we will always try to tweak dishes to suit your needs. (V) = vegetarian, (Vg) = vegan.
Please note that a 12.5% discretionary service charge will be added to your bill*