



Camarones con Salsa de Cilantro

Tiger prawns sautéed with garlic, coriander and jalapeño sauce, served with a wild rice and quinoa salad

Quesadilla de Chorizo

Flour tortillas stuffed with Colombian pork sausages, mozzarella cheese, tomatoes, and ancho chilli, served with green tomato salsa)

Sweetcorn Fritters with Avocado Salsa

Crispy savoury pancakes of fresh corn, served with chunks of tender avocado in a lime and avocado dressing.

MAIN COURSES

Ají de Gallina

Classic Peruvian dish of pan-fried marinated breast of chicken with sun-dried tomatoes, rosemary, red onion, garlic and coriander, served with Mayan Gold saffron potato mash and ají amarillo sauce

Moqueca

A classic dish from coastal Brazil - a delicious stew of red snapper, swordfish, prawns, mussels, tomatoes and coconut milk, seasoned with chilli and coriander, served over rice

Pastel de Espinaca

A typical latinamerican pie, baked in a terracota pot, topped with a crispy filo pastry, filled with spinach and feta cheese, and served with baby leaves salad

DESSERTS

Lulo Parfait

Parfait made with lulo unique fruit of the Andes, tastes like gooseberry served with green figs cooked with molasses

Helados Tropicales

Home-made passion fruit ice cream and a mora (the andean blackberry) sorbet

£25.00 per person
Including VAT

A service charge of 12.5% will be added to your bill