



## Valentines Menu 14<sup>th</sup> February 2012

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### Oyster Ceviche

Fresh oysters served on the shell with tamarillo and cucumber salsa

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### STARTERS

#### Yuca a la Huancaína

Cassava puffs filled with Colombian style cheese, covered with huancaína sauce (a Peruvian sauce of cheese and yellow aji)

#### Ensalada de Quinoa y Pollo Ahumado

Rocket, quinoa, spiced chick peas, smoked chicken and tomato, with malbec and cinnamon dressing

[Vegetarian option: Rocket, quinoa, spiced chick peas, sauteed mushrooms and tomato, with malbec and cinnamon dressing]

#### Tiradito de Salmon y Atun

Fine slices of tuna and salmon, marinated in rum, ginger and lime juice. Served with pineapple chilli relish.

[Veg option: Fine slices of beetroot and sweet potato, marinated in rum, ginger and lime juice. Served with pineapple chilli relish.]

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### Lulo Sorbet

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### MAIN COURSES

#### Posta Negra Cartagenera

Roasted rump steak marinated in panela (sugar cane juice) served with its own juices, watercress and honey salad, and maduros (braised plantain slices)

#### Pargo Relleno

Crispy red snapper fillet, rolled over crab meat and king prawn, drizzled with green mango hollandaise sauce. Served with garlic sauteed spinach and carrots

#### Tamal de Cuitlacoche (V)

Layers of sweet corn dumpling, cuitlacoche (corn mushroom), oyster mushrooms, spinach and sheeps milk cheese wrapped in filo pastry. Served with a spicy tomato sofrito

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### LATIN TRIO FOR TWO

Mini spicy chocolate fondant  
Chocolate heart filled with passion fruit mousse  
Passion fruit and chilli sorbet

£30 per person including VAT  
A service charge of 12.5% will be added to your bill