

## SNACKS

Padrón Peppers Sea Salt, Chilli & Lime	£6
Corn Ribs Ancho Chilli Butter - Tajin	£5.5
Croquetas De Aji De Gallina Corn-fed Chicken	£6.5

## RAW

Stone Bass Aguachile Sea Salt, Chilli & Lime	£10
Oyster Chargrilled Papaya Hot Sauce - Coriander	£3 <sup>ea</sup>
Sea Bream Ceviche Leche De Tigre - Grapefruit Granita	£8.5
Tuna Pickled Watermelon - Smoked Yoghurt - Burnt	£12

## SKEWERS

Aubergine Pumpkin Seed Mole - Red miso	£12
Smoked Short Rib Maitake Mushroom - Anticucho Salsa - Pickled	£15
Sea Trout Belly Aji Charapita Chilli Vinegar	£14
Marinated Chicken Thigh Elote - Queso Fresco - Coriander	£14.5

# TACOS

Suckling Pig	£16
Chipotle Mayo - Chicharones	
Fried Tostada Tempura Shrimp	£15
Barbequed Mango Salsa	
Birria Beef	£16
Burnt Onion Salsa - Cotija Cheese - Roasted Beef Broth	
Pulled Lamb Shoulder	£16.5
Mojo Rojo - Cashew Nut Cream, Oregano	

# GRILL

Barbequed Onglet	£22
Aji Amarillo - Salsa Verde	
½ Grilled Poussin	£16
Pine Nut Mole - Nduja - Preserved Lemon	
Argentinian Porterhouse	£80
Bone Marrow Chimichurri - SERVES 2	
Pork Belly	£18
Pinto Beans - Chiles Toreados - Guajillo	

# SIDES

Barbequed Corn	£7
Crema, Pickled Jalapeño, Lime	
Charcoal Baked Sweet Potato	£6.5
Queso Fresco, Spring Onion	
Tenderstem Broccoli	£5
Tahini, Confit Garlic, Sesame	
Chargrilled Courgette	£5
Cotija Cheese, Mint Salsa Verde	