

SOBREMESA

A TASTE OF LATIN AMERICA

WHILE WAITING

PADRON PEPPERS (gf) (ve)))) 4.50

Seared in olive oil and finished with a sprinkle of sea salt for a savory, irresistible taste.

NACHOS (v)))) 8.95

Twice cooked flour tortillas crowned with melted cheese, Pico de Gallo, sour cream.

Add Guacamole: 4.95

PAPAS ANDINAS (gf) (ve)))) 4.50

A medley of blue, yellow, and white potato crisps. Served alongside a classic Huancaína sauce.

PAN CASERO (ve)))) 7.95

Our own recipe combining focaccia with bamboo charcoal, served with olive oil.

Add Olives: 3.95

STARTERS

CALAMAR EL OLIVO))) 8.95

Pan-seared squid, artfully flamed with cachaca and infused with the rich flavors of miso and soya. Accompanied by a vibrant wakame salad, traditional causa potato, zesty criollo salsa, velvety avocado cream, and finished with a burst of freshness from black olive gremolata and aji Amarillo.

COXINHA DE FRANGO (gf)))) 9.95

Our Brazilian-style dumpling, generously filled with succulent shredded chicken, caramelized onion, velvety cream cheese, and the aromatic touch of coriander. Each bite is a harmonious blend of savory and creamy flavors

BEEF TATAKI))) 10.95

Thinly sliced, seared beef enhanced with a zesty ponzu sauce, rocoto chilli, fragrant sesame seeds, and a hint of green onions garnished with crisp & fresh greens

PATO AL MANGO))) 9.95

Seared duck, thinly sliced to perfection. The dish is adorned with a luscious mango de leche, accompanied by a medley of diverse quinoa, delicate tapioca pearls, and a vibrant asparagus salsa then elevated with a drizzle of ponzu offering a harmonious fusion of flavors

MUSHROOM TOSTADA (gf) (ve)))) 8.95

Tart-like starter featuring sautéed mushrooms resting atop a bed of creamy avocado and a crisp tostada. Adorned with the tangy accents of pickled daikon and drizzled with an aromatic herbal oil

CEVICHE TACO (gf)))) 9.95

Delicate pieces of fresh, citrus-marinated seafood are nestled within a crisp taco shell, creating a perfect balance of zesty and savory notes. Topped with a medley of vibrant vegetables, cilantro, and a hint of chili for an extra kick.

BEETROOT TARTAR (gf) (ve)))) 9.95

Our exquisite tian featuring golden beetroot, marinated in the vibrant flavors of aji Amarillo, coriander, and smoked paprika. Nestled on layers of diverse quinoa and creamy avocado, this dish is a symphony of colors, textures, and tastes.

AUBERGINE DANGAKU NIKKEI (ve)))) 8.95

Grilled aubergine glazed with sweet miso, then baked with melted mozzarella, and finished with a zesty criollo salsa for a fusion of Japanese and Peruvian flavors.

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* (v) Vegetarian – (ve) Vegan – (gf) Gluten Free -

MAIN PLATES

XINXIM DE GALINHA (gf) (Vegan available)))) 17.95

Savor our Bahian Chicken Curry with peanut and coconut, elevated with lime, garlic, and ginger. Coriander, chipotle, pak choy, fried onions, and orange slices create a delightful symphony of textures. Enjoy it with fragrant rice on the side.

LAMB CHOPS PACHAMANCA (gf)))) 24.95

Pan-seared lamb chops, expertly glazed in a tantalizing smokey pachamanca sauce, featuring roasted tubers, tender lima beans, succulent choclo, and a burst of richness from balsamic caviar. Garnished with a vibrant micro salad and artisan crisps.

PORK A LA BRASA (gf)))) 18.95

Succulent roasted pork tenderloins, marinated in a blend of rocoto, cumin, cayenne, oregano, garlic, and beer, creating a harmonious symphony of bold flavors. Served alongside a bed of choclo polenta enriched with Parmesan and accompanied by a delightful crunch from chifa vegetables, this dish is elevated with the freshness of a criollo salad.

PESCADO CON COCO (gf)))) 21.95

Indulge in our Ecuadorean Grilled Seabass with tiger prawns and mussels, bathed in a light coconut and tomato broth. Served with complimentary rice for a delightful seafood experience.

LOMO SALTADO (Vegan available)))) 17.95

Seared Beef Tenders, expertly stirred with crunchy chifa vegetables, infused with the aromatic medley of ginger, garlic, coriander, aji Amarillo, and a subtle touch of soy sauce. Accompanied by roasted tubers, this dish is a tribute to the vibrant Nikkei food culture of Peru and Brazil

FAJITAS

ALL FAJITAS ARE SERVED ON A SIZZLING SKILLET WITH A SET OF SOFT TORTILLAS AND A SET OF HOUSE DIPS

CARNE ASADA (gf)))) 19.95 **SURF & TURF** (gf)))) 28.95

Marinated rump steak grilled with onions, peppers and our house seasoning.

Rump steak, chicken tenders and tiger prawns grilled with onions, peppers and house seasoning

POLLO (gf)))) 18.95

Chicken tenders grilled with onions, peppers and cajun seasoning.

Mushroom (ve) (gf)))) 16.95

Grilled mushroom, onions, peppers, and our house seasoning

CLASSICS

TAMALE (gf) (ve)))) 14.95

Polenta parcel, filled with a delightful mixture of mushrooms, chili beans, and kale. Each parcel is steamed to perfection within a banana leaf, imparting a subtle hint of earthiness. Accompanied by a crisp garden salad.

EL BURRITO))) 16.95

Mexican grilled tortilla wrap generously filled with flavorful Aztec chilli beef, hearty freijoles, aromatic rice, chipotle for that perfect kick, and a decadent layer of melted cheese. Complemented by a side of cool sour cream.

ENCHILADAS))) 16.95

Grilled chicken tenders, mingled with onions, peppers, and zesty chipotle. then rolled in a soft flour tortilla, and baked to perfection, adorned with a decadent layer of melted cheese and smothered in a flavorful tomato sauce.

CARNITAS))) 16.95

Tender pulled pork piled high on soft tortillas. Enhanced with the richness of sliced avocado, crunchy pickled red cabbage, and sliced tomatoes. Topped off with a refreshing micro salad, dressed with the zesty kick of Aji Amarillo.

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EXTRAS

RICE	2.95	TORTILLAS	2.95
CASSAVA CHIPS	4.95	HOUSE DIPS	2.95
SWEET POTATO WEDGES	3.95	HOUSE SALAD	3.95
Frijoles	3.95	EXTRA CHEESE	1.50

TASTING MENU

BEEF TATAKI

Thinly sliced, seared beef enhanced with a zesty ponzu sauce, fragrant sesame seeds, and a hint of green onions garnished with crisp & fresh greens.

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TRES LECHES

Mexican coconut sponge, delicately soaked in a luscious blend of three milks. Adorned with the velvety indulgence of vanilla cream, each bite of this tres leches cake is a symphony of moist, coconut-infused goodness that will transport your taste buds to dessert bliss.

Menu 68
Drinks 39

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Allergens Chart

	Celery	Gluten	Crustacean	Egg	Fish	Lupin	Milk	Molluscs	Peanut	Seasme	Soya	Sulphites	Tree nuts	Mustard
PADRON PEPPERS														
PAPAS ANDINAS														
NACHOS		X					X							
GUACAMOLE														
BREAD		X												
CALAMAR				X				X						
COXINHA							X							
BEEF TATAKI											X			
PATO AL											X			
MUSHROOM														
CEVICHE														
BEETROOT														
AUBERGINE											X			
XINXIM							X							
LAMB														
PORK														
PESCADO			X		X			X						
LOMO											X			
FAJITA CARNE														
FAJITA POLLO														
SURF TURF			X											
FAJITA MUSHROOM														
TORTILLAS		X												
HOUSE DIPS							X							
TAMALE														
BURRITO		X					X							
ENCHILADA		X					X							
TACO		X					X							
TRES LECHE				X			X							
CHOCO TORTA				X			X							
PAY QUESO				X			X							
CHURROS														
CHOCOLATE SAUCE							X							
RICE														
CASSAVA														
SWEET POTATO														
FREIJOLES														
HOUSE SALAD														

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