

SOBREMESA

A TASTE OF LATIN AMERICA

STARTERS

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|---|------|---|------|
| NACHOS (v)))) | 7.95 | PAN CASERO (ve)))) | 7.95 |
| Twice cooked flour tortillas crowned with melted cheese, Pico de Gallo, sour cream. Add Guacamole: 4.95 | | Our own recipe of focaccia flat bread, served with herbal olive oil. Add Olives: 3.95 | |
| CALAMAR EL OLIVO))) | 8.95 | PRAWN MALAGUETA))) | 9.95 |
| Crispy squid, infused with the rich flavors of miso and soya. Accompanied by a vibrant wakame salad, zesty criollo salsa avocado, and finished with a burst of freshness from black olive gremolata and aji Amarillo. | | Grilled tiger prawns marinated in Cachaca and glazed with sweet malagueta chili and served on a bed of peppery arugula salad | |
| COXINHA DE FRANGO (gf)))) | 8.95 | MUSHROOM TOSTADA (gf)(ve)))) | 7.95 |
| Brazilian-style dumpling, filled with shredded chicken, caramelized onion, cream cheese, and the aromatic touch of coriander. | | 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 | |
| RUMP STEAK ANTICUCHO))) | 8.95 | BEETROOT TARTAR (gf)(ve)))) | 7.95 |
| Grilled skewer of 21 Days matured rump of beef, marinated in adobo then dressed with Argentinian chimichurri, served with aji Amarillo and green leaf salad | | Our exquisite tart 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. | |

FAJITAS

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

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| 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 | Mushroom (ve) (gf)))) | 16.95 |
| Chicken tenders grilled with onions, peppers and cajun seasoning. | | Grilled mushroom, onions, peppers, and our house seasoning | |

*All our dishes might contain traces of Gluten, Dairy, Nuts, Shellfish, Eggs and Soya

*It is very important to inform us with your dietary or allergy requirement before placing your order

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

CLASSIC MAINS

- 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.
- AROS CON MARISCOS** (gf)))) 21.95
 Latin American style paella, featuring braised rice in saffron broth, peas, onions, peppers, squid, tiger prawns, mussels and grilled seabass filet.
- 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.
- FEIJOADA** (gf)))) 18.95
 A flavorful Brazilian black bean casserole featuring braised chicken, chorizo, pork, and jamon, cooked with smoky paprika, garlic, and coriander for a rich and satisfying dish. Served with rice
- ENCHILADAS** (Vegan available)))) 16.95
 Grilled chicken tenders, mingled with onions, peppers, and zesty chipotle. then rolled in a soft flour tortilla, and baked to perfection, served with house dips and leafy salad

EXTRAS

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|---------------------|------|--------------|------|
| 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 |

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