

SAMPLE CHRISTMAS LUNCH MENU

Dishes are designed to be shared and are served from the kitchen when ready

SNACKS

Tapioca marshmallow, ocopa sauce, chilli jam
Beef short rib croquetas

SEA

Sea bream ceviche, tiger's milk, roasted sweet potato
Salmon, kimchi, ponzu, crispy onions

LAND

'Pollito a la Brasa', greens
Beef, aji verde, grilled spring onions
'Duck on Rice'

SOIL

Fried aubergine, smoked yoghurt, pecans
Grilled hispi cabbage, smoked aubergine, brown butter

SWEETS

Yuzu ice cream, cookie dough

£45 per person

SAMPLE CHRISTMAS DINNER MENU

Dishes are designed to be shared and are served from the kitchen when ready

SNACKS

Padrón peppers
Tapioca marshmallow, ocopa sauce, chilli jam
Beef short rib croquetas

SEA

Sea bream ceviche, tiger's milk, roasted sweet potato
Salmon, kimchi, ponzu, crispy onions
Yellowfin tuna, pickled potato, XO, cucumber

LAND

'Pollito a la Brasa', greens
Beef, aji verde, grilled spring onions
'Duck on Rice'

SOIL

Fried aubergine, smoked yoghurt, pecans
Miso-cured carrot, red quinoa, Peruvian kimchi
Grilled hispi cabbage, smoked aubergine, brown butter

SWEETS

Coconut & brown butter "Leche frita"
Yuzu ice cream, cookie dough

£55 per person



SAMPLE CHRISTMAS (V) LUNCH MENU

Dishes are designed to be shared and are served from the kitchen when ready

Padron peppers

Bashed cucumber

Tapioca marshmallow, ocopa sauce, chilli jam

Charred broccoli, mustard seeds, cancha

Smoked mushroom ceviche, maíz, smoked olive oil

Fried aubergine, smoked yoghurt, pecans

Miso-cured carrot, red quinoa, Peruvian kimchi

Grilled hispi cabbage, smoked aubergine, brown butter

Yuzu ice cream, cookie dough

£35 per person

SAMPLE CHRISTMAS (V) DINNER MENU

Dishes are designed to be shared and are served from the kitchen when ready

Padron peppers

Bashed cucumber

Tapioca marshmallow, ocopa sauce, chilli jam

Charred broccoli, mustard seeds, cancha

Smoked mushroom ceviche, maíz, smoked olive oil

Fried aubergine, smoked yoghurt, pecans

Miso-cured carrot, red quinoa, Peruvian kimchi

Grilled hispi cabbage, smoked aubergine, brown butter

Plantain, yacón syrup, feta, black olive

Peruvian rice

Coconut & brown butter "Leche frita"

Yuzu ice cream, cookie dough

£45 per person

