

MENÚ TIERRA

65 per guest

Minimum of two guests

TO START

Guacamole ♦ VG, GF

Charred tomato, red onion, corn tortilla

APPETIZERS

Full selection included

Beef Skewer GF

Ají panca, parsley

Crispy Chicken Bao

Ají limo emulsion, pickled cucumber

Chilean Sea Bass Croquette

Ají rocoto mayo

Smoked Shiitake Taco V

Chalaquita, feta, chipotle

Causa Acebichada GF

Sea bream, ají amarillo, lime

MAINS

Choice of one

Wagyu Bavette GF

Crispy potatoes, peppers, chimichurri

Chicken Anticuchero GF

Ají panca, grilled courgette, pickled onion

Charred Pollock GF

Ají amarillo, tomato, white beans, salsa verde

Aubergine Steak V, GF

Ají rocoto yoghurt, Peruvian mint, pomegranate, feta, lemon

DESSERT

Choice of one

Churros de Naranja ♦ V

Milk chocolate & dulce de leche sauce

Vanilla Brûlée V, GF

Classic vanilla crème brûlée with raspberry jam,
raspberry sorbet & quinoa crumble

Tropical Sundae V, GF

Coconut ice cream, passion fruit mango coulis,
fresh mango, crispy lime & coconut shard

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All prices are listed in GBP & are inclusive of VAT.

A discretionary 12.5% service charge will be added to your bill.

♦ Global Signature Dish (V) Vegetarian (VG) Vegan (GF) Gluten Free
If you have allergies or dietary enquiries, please speak to
our staff prior to ordering.