

DISCOVERY MENU

per guest **95**

Minimum of two guests

Guacamole ♦ VG, GF

Avocado, chalaquita, yellow chilli, corn tortillas

Padron Peppers VG, GF

Lemon & yellow chilli salt

Snow Crab Tostada

Corn tortillas, avocado purée, yellow chilli
Oscietra caviar &

Wagyu Empanada GF

Smoked brisket, sofrito & garlic sauce



Classic Seabass Ceviche ♦ GF

Leche de tigre", red onions, sweet potato, jumbo corn"

♦ **Spicy Yellowfin Tuna**

Ponzu, chilli, garlic, rice & nori cracker

Argentinian Prawns GF

,Winter tomato gazpacho, pink peppercorn
prawn cracker

Yellowtail 'Sashimi Style' ♦

Green chilli sauce, daikon & orange tobiko



Miso Chilean Sea Bass Cazuela ♦ GF

Bomba rice, chilli & lime butter, sweet corn purée
pea shoots &

Spicy Beef Fillet GF

Chinese chilli & garlic, crispy shallots, pickled chilli

Chargrilled Broccoli VG GF

Sweet & spicy miso, yuzu, sesame, smoked almonds



Churros V

Milk chocolate & dulce de leche sauce, orange zest

Yuzu & Almond Cake VG, GF

,Yuzu cremeux, almond & orange cake
candied & fresh citrus

Origins of our produce

Fish : Zone FAO 87/27/57/41/37 | Meat : France, UK, Spain, Chile, Italy

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.
