

# TASTING PLATES OF SOUTH AMERICA

Enjoy a curated selection of small plates at £8 each, designed for sharing and exploring a variety of flavours. Each course can be complemented by a 100ml wine pairing for £4. Premium wines available at a supplement.

## SMALL PLATES MENU

### ON ARRIVAL

#### PATACONES (GF)

Crispy twice-fried plantain with aji verde, cotija cheese & pineapple salsa dips

#### CHARRED PINEAPPLE, AVOCADO & BLACK BEAN SALAD (GF)

Lime, chilli, coriander

#### SEA BASS CEVICHE (GF)

Lime, red onion, coriander, charred corn, avocado

#### WATERMELON, RED ONION & QUESO FRESCO (GF)

Served with aji verde & mint. Fresh, spicy & herbaceous.

#### CHIMICHURRI SKIRT STEAK (GF)

Served with hearts of palm and watercress. Thinly sliced sharing plate. (£2 supplement).

#### GRILLED CORN RIBS (GF)

Lime butter and cotija cheese dip.

#### STICKY PORK BELLY WITH A SPICY TAMARIND GLAZE

Latin-Asian crossover. (£2 supplement).

#### COFFEE-RUBBED BEEF SHORT RIB

Slow cooked, then glazed. (£2 supplement).

#### BEEF EMPANADAS ARGENTINAS

A flavourful filling of richly seasoned minced beef, onion & herbs

#### SWEET POTATO, CAULIFLOWER, BLACK BEAN & CHIPOTLE STEW

Vegan and hearty.

#### BAJA FISH TACOS

Beer-battered white fish, chipotle crema, pickled pickled red cabbage.

#### CHIPOTLE HONEY CHICKEN WINGS

Sticky, spicy, smoky, sweet heat.

#### CHILLI, TEQUILA, CORINADER & LIME KING PRAWNS (GF)

Served with charred corn and plantain crisps.

### DESSERTS

#### DULCE DE LECHE CHURROS

Hot churros rolled in cinnamon sugar with warm dulce de leche dipping sauce and dark chocolate sauce.

#### PASSIONFRUIT CHEESECAKE POTS

Light vanilla cheesecake pots layered with sharp passionfruit curd and crushed biscuit crumb.

#### BRAZILIAN LIME PIE (TORTA DE LIMÃO)

Condensed milk and lime tart with biscuit base and toasted meringue. Bright, fresh finish after smoky food.

#### MEXICAN CHOCOLATE BROWNIE

Dark chocolate brownie with cinnamon, chilli and espresso, served warm with vanilla ice cream.