



# ASADO

Saturday and Sunday | 12pm - 4pm




## COCKTAILS

		
<b>Michelada</b> Favela Beer, Tomato Juice, Pickled Onion, Ají Panca, Fresh Lime Juice	12	75
<b>Caipi Sake</b> Akashi-Tai Honjozo Kuro Sake, Lime, Sugar Cane	12	75
<b>Copacabana</b> Neft Vodka, Passion Elixir, Fresh Lime Juice, Sugar Cane	14	80
<b>Caipirinha de Piña</b> Cachaca, Roasted Pineapple, Aji Mirasol, Fresh Lime Juice	14	80
<b>Carajlio Martini</b> Volcan Blanco, Licor 43, Espresso, Cacao Bitters	16	80
<b>Jabuticaba</b> Belvedere, Jabuticaba, Honey, Fresh Lime Juice	18	85

## WINE & CHAMPAGNE

### Wine

2022 Riesling Wittmann from <b>Magnum</b>		12
2025 Whispering Angel Rose from <b>Jeroboam</b>		13
2017 Malbec Terrazas de Los Andes from <b>Magnum</b>		12
2022 Malbec, Argentino, Catena Zapata from <b>Magnum</b>		20

### Champagne

NV	Veuve Clicquot Ponsardin, Yellow Label			15	90
NV	Ruinart, R				105
NV	Ruinart, Blanc de Blancs				150
2018	Veuve Clicquot Ponsardin, La Grand Dame			35	210
2017	Dom Pérignon			45	270
NV	Veuve Clicquot Ponsardin, Rosé			18	105
NV	Ruinart, Rosé				190

Prices are VAT inclusive and a discretionary 15% service charge will be added to your bill.



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£65 per person

## PESCOS

### Bites

#### Pão de Queijo

Brazilian **cassava** cheese bread

#### Guacamole

**Avocado**, red chilli, crispy plantain

## ENTRANTES

### Starters

#### Ensalada Amazónica

**Mango, avocado**, confit tomato,  
kalamansi citrus

#### Aguachile

Mexican style **stone bass** ceviche,  
avocado cream, jalapeño

#### Salmón Maki

Scottish **salmon**, feta cream cheese,  
apple, cucumber

## PARRILA MIXTA

### Grilled Meats

*A feasting platter designed to be shared*

#### Espetada

Brazilian inspired grilled  
**chicken** thighs

#### Lomo de Aguja

Chimichurri marinated  
Denver **steak**

#### Chanco

Crispy **pork** belly

#### Cordero

Grilled **lamb** rump

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#### Brócoli y Zanahoria

Chargrilled **broccoli**, baby **carrots**,  
spicy panela

#### Ensalada Mixta

**Mixed green leaves**, cherry tomatoes,  
orange truffle dressing

#### Mazorca

Grilled **sweetcorn**, panca chilli butter



## POSTRES

### Desserts

#### Guineo

Amazónico inspired **banana** split

*For allergy information please ask a member of staff for our Food Allergen Information Card.  
Prices are VAT inclusive and a discretionary 15% service charge will be added to your bill.*

