



ASADO

Saturday and Sunday | 12pm – 4pm



COCKTAILS

Michelada Favela Beer, Tomato Juice, Pickled Onion, Ají Panca, Fresh Lime Juice			12	85
Caipi Sake Akashi-Tai Honjozo Kuro Sake, Lime, Sugar Cane			12	85
Copacabana Neft Vodka, Passion Elixir, Fresh Lime Juice, Sugar Cane			14	90
Caipirinha de Piña Cachaca, Roasted Pineapple, Aji Mirasol, Fresh Lime Juice			14	90
Carajillo Martini Volcan Blanco, Licor 43, Espresso, Cacao Bitters			16	90
Jabuticaba Belvedere, Jabuticaba, Honey, Fresh Lime Juice			18	95

WINE & CHAMPAGNE

Wine		
2022 Riesling Wittmann from Magnum	12	
2025 Whispering Angel Rose from Jeroboam	13	
2017 Malbec Terrazas de Los Andes from Magnum	12	
2022 Malbec, Argentino, Catena Zapata from Magnum	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

PETISCOS

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**

Chancho

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.*

Menu de Niños

£25 • 3 dishes



Bites

Choose one

Tequeños

Chicken rolls, Tybo cheese, coriander sauce

Guacamole

Vegetarian **guacamole**, plantain chips

Langostino Pibil Maki

Prawn tempura, teriyaki sauce, achiote miso

Mains

Choose one

Pollo Grillado

Roasted **chicken** thigh, crispy new baby potatoes

Salmon y Camote

Grilled Scottish **salmon**, sweet potato purée

Arroz Saltado

Wok fried **rice**, seasonal **vegetables**, egg

Desserts

Choose one

Chocolate al Moctezuma

Hot **chocolate** fondant, tonka ice cream

Piña Rostizada

Roasted caramel **pineapple**, corn cake, coconut sorbet

Helado

Dulce de Leche • Vanilla • Coconut • Avocado • Chocolate
Mango & Passion Fruit • Banana • White Coffee Ice Cream

