

# The Dinner Party

£70 Per Person

Every Saturday

5 course sharing menu with a  
glass of fizz and Daiquiris

## ON ARRIVAL

### GUACAMOLE VE/GF\*

Avocado, red onion & chilli, pepita seeds,  
tortilla chips

### BUÑUELOS v

Fried corn & yuca flour fritters, Tabasco butter

## STARTERS

### SEA BASS CEVICHE GF\*

Pink grapefruit, avocado,  
Tajín

### PADRÓN PEPPERS VE/GF\*

Smoked sea salt, Tajín

### TOMATES EN LÁMINAS VE/GF

Tomatillo & heirloom tomato,  
olive oil, pepita seeds &  
smoked sea salt

### DAIQUIRI GRANITA

Ron Santiago Carta Blanca, Lime, brown sugar

## MAIN

Served as a platter with sides, aji verde, Yucatan hot sauce, mojo rojo & garlic aioli

### POLLO ASADO GF\*

Chicken marinated in achiote, lime & coriander

### ACHIOTE TOFU VE

Smoked tofu with seasoned peppers & onions

### PORK CHICHARRONES GF\*

Colombian style crispy pork belly bites

### ASADO PICANHA GF\*

Chimichurri marinated sirloin steak

## SIDES

### CAJUN CORN RIBS & QUESO FRESCO

VE/GF

### AVOCADO, GEM & SPRING ONION

SALAD VE/GF\*

### SALT BAKED BABY POTATOES VE/GF\*

## DESSERT

### SERVED IN THE RUM ROOM

A fountain of melted milk chocolate, marshmallows, fresh fruit, profiteroles, rum infused sweets

### POST DINNER DAIQUIRI

Choose your flavour & let our bartender guide you through  
shaking up your very own perfect daiquiri

Guava & Passionfruit / Coconut & Lime / Classic / Strawberry



**SCAN TO VIEW CALORIES**

Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Adults need around 2000 kcal a day