

The Palm House

NIBBLES

- GUACAMOLE** VE/GF* ~~~~~ 5.5
Served with blue & yellow corn tortilla chips
- PADRÓN PEPPERS** VE/GF* ~~~~~ 5.5
Smoked sea salt, Tajín
- BUÑUELOS** V ~~~~~ 6.5
Fried corn & yuca flour fritters, Tabasco butter

SMALL PLATES

- SEABASS CEVICHE** GF* ~~~~~ 12.5
Pink grapefruit, avocado, Tajín
- BLACK BEAN AREPA** VE/GF* ~~~~~ 10.5
Smoked pineapple & jalapeño jam, avocado crema
- COXINHA** ~~~~~ 11.5
Brazilian chicken, spring onion & scotch bonnet croquettes, chimichurri
- PORK CHICHARRONES** ~~~~~ 12
Colombian style crispy pork belly bites, Yucatán hot sauce & avocado crema
- TOMATES EN LÁMINAS** VE/GF ~ 10
Tomatillo & heirloom tomato, olive oil, pepita seeds & Tajín
- TEQUEÑOS DE QUESO** V ~~~~~ 9
Dough wrapped Venezuelan cheese, lightly fried, served with citrus mojo & guava dip
- NACHOS** V/GF* ~~~~~ 15
Cheese sauce, guacamole, sour cream, pico de gallo, refried beans, pink pickled onions & jalapeños
+ Mojito Chicken GF* 4 | + Birria Beef 4

LARGE PLATES

- ASADO PICANHA** GF* ~~~~~ 26
Marinated sirloin steak, chimichurri & choice of side
- FEIJOADA** VE/GF* ~~~~~ 18.5
A rich Brazilian stew of sweet potato, mixed beans & corn with citrus rice, salsa fresca & smoky salsa mache
- POLLO ASADO** ~~~~~ 22.5
Chicken marinated in achiote, lime & coriander, served with warm flatbread, avocado & spring onion salad, ají verde
- BAKED SEA BREAM** GF* ~~~~~ 24
With shaved fennel, coriander, chilli & lime butter, mole rojo & salt baked potatoes
- ENCHILADAS VERDES** V ~~~~~ 16
Flour tortillas filled with spiced vegan mince, pozole sauce & Monterey Jack cheese, topped with Salsa Norteña & guacamole
- FAJITAS** ~~~~~ 18
Choice of Chicken, Steak + 2.5
or Smoked Tofu VE
Served with sizzling spiced onions & bell peppers, guacamole, Monterey Jack cheese, chipotle salsa, sour cream & soft flour tortillas
- CAESAR SALAD** V* ~~~~~ 13.5
Romaine lettuce with cured anchovies, parmesan, soft boiled egg & herby croutons, Caesar dressing
- ARROZ ROJO** VE/GF* ~~~~~ 13.5
Mexican-style red rice with kidney beans, charred corn & spring onion, avocado, pico de gallo
Add something extra to your salad?
+ Mojito Chicken GF* 4 | + Smoked Tofu 4 |
+ Tequila Cured Salmon 4
- CEVICHE JIPIJAPA** ~~~~~ 14
From Ecuador, king prawns in a citrus marinade with peanut & coriander dressing, tomato, red onion, cucumber & plantain crisps
- CHEESEBURGER** GF* ~~~~~ 19
Two dry-aged steak smash patties, American cheese, shredded lettuce, pickles & burger sauce in a toasted sesame brioche bun
+ Bacon 2.5 | + Birria Brisket 4 |
+ Extra Patty 4
- PLANT BURGER** VE ~~~~~ 18
Simplicity Patty, crispy fried onion, vegan smoked applewood cheese, garlic aioli & rocket in a brioche style bun
Burgers served with fries. Upgrade to sweet potato fries £1

TACOS

- 2 flour or blue corn GF tortillas from Masafina, with citrus slaw
- QUESABIRRIA** ~~~~~ 11
Birria beef, mozzarella, birria broth
- PORK BELLY CHICHARRONES** ~~~~~ 12.5
Avocado crema, Yucatán hot sauce
- MOJITO CHICKEN** ~~~~~ 11.5
Lime & mint dressing, pink pickled onions
- CHIPOTLE MUSHROOM** VE ~~~~~ 11
Garlic aioli, charred corn
- CRISPY PRAWN** ~~~~~ 12
Scotch bonnet & ginger aioli, coriander
- SMOKED TOFU** VE ~~~~~ 11
Achiote sauce, garlic aioli, pickled onion

BUILD YOUR OWN TACO BOARD

Serves 3-4

- Choose three fillings from above ~~~~~ 38
Either flour or blue corn GF tortillas, served with pico de gallo, pink pickled onions & jalapeños, Yucatán hot sauce, smoky salsa mache & garlic aioli



EXPRESS Lunch

SELECTED MAIN & SOFT DRINK | £12.5
MONDAY - FRIDAY | 12 - 3PM

Choose from

ANY TACO & FRIES / BURGER & FRIES
/ CAESAR SALAD

SIDES

- SKINNY FRIES** VE/GF* ~~~~~ 5
- SWEET POTATO FRIES** VE/GF* ~~~~~ 6
- CAJUN CORN RIBS, QUESO FRESCO** VE ~~~~~ 5.5
- AVOCADO, GEM & SPRING ONION SALAD** VE/GF* ~~~~~ 6.5
- SALT BAKED BABY POTATOES, MOLE ROJO** VE/GF* ~ 5

TACO Tuesdays

£3.5 TACOS ALL DAY
TUESDAYS | FROM 12PM



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

V Vegetarian | **V*** Vegetarian available | **VE** Vegan | **VE*** Vegan available | **GF** Gluten free | **GF*** Gluten free available
12.5% discretionary service charge will be added to your bill