

THEATRE Menu

2-Courses &19.50/3-Courses &22.50

Monday - Friday 12-7PM

STARTERS

PADRÓN PEPPERS **VE/GF***

Smoked sea salt, Tajín

PORK CHICHARRONES

Colombian style crispy pork belly bites, Yucatán hot sauce & avocado crema

TOMATES EN LÁMINAS **V**

Tomatillo & heirloom tomato, olive oil, pepita seeds & Tajín

MAINS

FAJITAS

Choice of Chicken, Steak or Smoked Tofu **VE**

Served with sizzling spiced onions & bell peppers, guacamole, Monterey Jack cheese, chipotle salsa, sour cream & soft flour tortillas

CHEESEBURGER **GF***

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

BAKED SEA BREAM **GF***

With shaved fennel, coriander, chilli & lime butter, mole rojo & salt baked potatoes

FEIJOADA **VE/GF***

A rich Brazilian stew of sweet potato, mixed beans & corn with citrus rice, salsa fresca & smoky salsa mache

DESSERTS

TRES LECHE CAKE **V**

Fluffy sponge, condensed milk, seasonal fruits

CHURROS **V**

Cinnamon sugar served with dulce de leche & chocolate dipping sauce

SORBET **VE/GF**

Raspberry / Lemon / Mango



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