

# Welcome to our kitchen. Home to an exquisite selection of contemporary Mexican and Peruvian small plates.

## Contemporary Mexican

### To Start

Our homemade nachos and signature guacamole 7.5

### Our Soft Tacos (two tacos per serving)

Tiger prawn with papaya habanero salsa 7

Dry-rubbed short rib with smoked chilli mayo 5.5

Mayan-spiced marinated chicken with cilantro, black lime, garlic salsa and cayenne pepper mayo (live from our Al Pastor Grill) 5

Josper-grilled chorizo with our signature guacamole, Árbol chilli and spicy lemon salsa 6

Chilli lime veggie chicken 5

### Tostadas (three tostadas per serving)

Shredded crab with spicy ginger mayo 7

Smoked tuna with tequila lime mustard 7

### Small Plates / Ensaladas

Crispy tiger prawns with cayenne pepper mayo 12.5

Black Pearl-peppered calamari with tequila lime sauce 9.5

Beef chilli cheese and cilantro sliders with jalapeño mayo 12

Mexican matchstick chicken with habanero 7

Crispy duck and pomegranate ensalada with papaya chilli dressing 8

Our signature Mayan-spiced marinated chicken ensalada with cashews, black lime and sesame oil 7

Grilled corn on the cob, chilli lime, cayenne pepper and Mexican cream cheese 6

Grilled aubergine with margarita chilli salsa 7

### Josper Grill

Stone bass with crushed Andean chilli lime sea salt 12

Black lime and cilantro chicken skewers 9

28-day-aged 10oz rib-eye with cumin, garlic and cilantro 20

Mexican street-spiced asparagus 8

### Sides

Mexican-spiced rice with cilantro and lime 3

Chilli-salted midnight black beans 3

Our signature guacamole 5

## Contemporary Peruvian

### Our Hard Tacos (two tacos per serving)

Tuna with chilli lemon 4

Smoked salmon with jalapeño sauce 4

Tiger prawn with lime and cilantro 4

Beef tartare with ají amarillo 6

Vegetable with tomato salsa 3

### Ceviche / Para Picar

Sea bass ceviche with avocado, white corn and red onion 12

Tomato ceviche 6

Sliced salmon, quinoa and paper-thin salad with jalapeño dressing 10

Seared scallop salad with lemon rocoto dressing 12

Marinated corn-fed chicken with garlic, oregano and ají amarillo 11

Avocado corn salad with blackberry dressing 8

### Anticucho and Robata

Sliced beef tenderloin anticucho 12

Lamb cutlets with red anticucho 20

Robata pisco-glazed smoked paprika ribs 8

Robata chicken wings with green habanero chilli sauce 6

Seared robata Tenderstem broccoli, charred kale and shimeji mushroom anticucho (served in our hot clay pot) 7

### Salsas

Papaya and habanero salsa 2

Árbol chilli and spicy lemon salsa 2

Charred lime margarita salsa 3

Anaheim chilli and tomato salsa 2

If you have a food allergy or intolerance, please speak to a member of our staff before you order or consume any food or beverage. A discretionary service charge of 12.5% will be added to your bill. All prices are inclusive of VAT.