

INDULGENCE MENU

per guest **125**
Minimum of two guests

Guacamole ♦ VG, GF

Avocado, chalaquita, yellow chilli, corn tortillas

Padron Peppers VG, GF

Lemon & yellow chilli salt

Snow Crab Tostada

Corn tortillas, avocado purée, yellow chilli
Oscietra caviar &

Wagyu Bao

Smoked wagyu brisket, truffle emulsion, rocket cress



Classic Seabass Ceviche ♦ GF

Leche de tigre", red onions, sweet potato, jumbo corn"

♦ **Spicy Yellowfin Tuna**

Ponzu, chilli, garlic, rice & nori cracker

Coconut Sea Bream Ceviche GF

Limo chilli, fresh ginger & crispy plantain

Argentinian Prawns GF

,Winter tomato gazpacho, pink peppercorn
prawn cracker

Beef Tataki GF

Red chilli, daikon, fig purée & truffle



Miso Chilean Sea Bass Cazuela ♦ GF

Bomba rice, chilli lime butter, sweet corn purée
pea shoots &

Australian Wagyu Sirloin

Guasacaca, wasabi cream & chimichurri

COYA Chips V, GF

Smoked tomato sauce & Peruvian cheese sauce



Churros ♦ V

Milk chocolate & dulce de leche sauce, orange zest

Manchego Cheesecake V, GF

,Buckwheat crumble, Manchego cheese
berries & hibiscus jam

Origins of our produce
Fish : Zone FAO 87/27/57/41/37 | Meat : France, UK, Spain, Chile, Italy

All prices are listed in GBP & are inclusive of VAT.
A discretionary 12.5% service charge will be added to your bill.

♦ Global Signature Dish (V) Vegetarian (VG) Vegan (GF) Gluten Free

If you have allergies or dietary enquiries,
please speak to our staff prior to ordering.
