



DISCOVERY MENU

90 per guest

Minimum of two guests

Guacamole ♦ VG, GF

Avocado, chalaquita & lime, corn tortilla

Padron Peppers VG, GF

Lemon & yellow chilli salt

Snow Crab Tostada

Corn tortillas, avocado purée, yellow chilli & Oscietra caviar

Chicken Empanadas

Pulled breast, soffritto & garlic sauce



Classic Sea Bass Ceviche ♦ GF

“Leche de tigre”, red onion, sweet potatoes, jumbo corn

Spicy Yellowfin Tuna Ceviche ♦

Ponzu, red chilli & garlic, rice cracker

Argentinian Prawns GF

Winter tomato gazpacho, pink pepper corn, prawn cracker

Yellowtail ‘Sashimi Style’

Green chilli sauce, daikon & orange tobiko



Miso Chilean Sea Bass Cazuela ♦ GF

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

Spicy Beef Fillet ♦ GF

Chinese chilli & garlic, crispy shallots, pickled chilli

Chargrilled Broccoli VG, GF

Sweet & spicy miso, yuzu, sesame, smoked almonds



Churros V

Milk chocolate & dulce de leche sauce, orange zest

Yuzu & Almond Cake VG, GF

Lemon crèmeux, almond & orange cake, candied & fresh citrus

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 13% 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.