

BREADS

Artisan Bread Board - 11.00

Warm specially selected bread, olives, balsamic, olive oil & chimichurri vg

Pao de Queijo - 7.50

Brazilian cheese dough balls, baked & served with pil pil butter vg

Empanadas - 7.50

Crisp empanadas filled with slow cooked beef & pork, finished with chimichurri

SMALL PLATES & TAPAS

Perfect to start your meal or to share across the table tapas style

CARNE

Carne Pegajosa - 11.50

South American sticky beef, jalapeno lime & mango slaw, chilli & spring onion, aji, toasted sesame gf

Peruvian Anticuchos - 10.00

Chicken thigh skewers, aji sauce, salsa verde, jalapeno lime & mango slaw gf

Birria Taco - 11.50

Pulled birria beef, corn tortilla, Mexicana cheese, pickled red onion, chilli & spring onion, birria broth gfm

Lomo Saltado - 11.00

Peruvian style loaded fries with flash fried beef, peppers, onions, tomato & soy glaze, puffed rice gf

Huevos Rotos - 10.00

Spanish style loaded fries with chorizo, bravas & fried egg gf

Sticky Pork Belly - 10.50

Pork belly bites glazed in adobo, served with jalapeño lime & mango slaw, topped with crackling crumbs gf

MARISCOS

Scallop Tiradito - 18.00

Marinated scallops, plantain, aji de maracuya, salsa criolla, tiger's milk, cancha corn, coriander gf

Calamares - 12.00

Crispy squid, finished with smoked paprika & chimichurri mayo

Gambas Pil Pil - 13.00

King prawns pan fried in garlic & chilli butter, served with crusty bread gfm

Deconstructed Tuna Takaki - 17.50

Tuna loin & nori flash fried, toasted sesame, chilli, spring onion, coriander, green miso & lime dressing gf

Acapulco Ceviche - 17.00

King prawns, squid, marinated seabass, pickled red onion, tomato, jalapeno, avocado, orange & lime dressing & fresh coriander gf

Don Ceviche - 14.00

Fresh seabass ceviche, cured in tiger's milk with pickled red onion, sweet potato, chilli, pomegranate & coriander gf

VEGETALES

Patacones - 9.00

Crispy fried plantain served with guacamole & pico de gallo ve

Halloumi Taco - 11.00

Deep fried halloumi, corn tortilla, guacamole, hot honey, chimichurri, pomegranate seeds gf vg

Corn Ribs - 9.00

Cajun seasoning, adobo mayo & pomegranate gf ve

Padron Peppers - 9.00

Blistered padron peppers with hot honey & Maldon sea salt gf vg

Tortilla Con Pimientos - 12.00

Spanish omelette, padron peppers, piquillo peppers & chimichurri mayo gf vg

Bombas de Cauliflower - 9.00

Crispy cauliflower bites, served with vegan adobo mayo gf ve

Guacamole - 9.50

Smashed avocado, jalapeno, coriander, pico de gallo, charred corn & tortilla chips gf ve

PLATOS DE CARNE

Dry Aged Steaks

all served with your choice of triple cooked chips or chimichurri potatoes gf

Picanha 230g - 26 **Ribeye 300g - 36**

Sirloin 300g - 34 **Fillet 230g - 40**

Sauces: chimichurri, peppercorn, pil pil butter, aji sauce, green miso 3.00

Birria Burger - 19.50

Two brisket patties with slow cooked birria beef, Mexicana cheese, chimichurri mayo & crispy onions, served with triple cooked chips

Pork Chop Pil Pil - 26.00

Marinated pork chop, chargrilled & served with your choice of triple cooked chips or chimichurri potatoes gf

Spiced Half Chicken - 20.00

Peruvian spiced chicken with your choice of triple cooked chips or chimichurri potatoes gf

La Plancha Ardiente

Searing hot skillet with peppers, onions, red pepper chimichurri sauce, pico de gallo, guacamole & served with flour tortillas gfm

Picanha Steak | King Prawns | Chicken Supreme
27.00 23.00 21.00

PLATO PRINCIPALES

Moqueca - 20.00

Brazilian style seafood stew with sweet potato, peppers, coconut & chilli, with wild rice gf

Seafood Pasta Huancaína - 20.00

King prawns, squid & market fish, creamy peruvian aji pepper sauce & linguini

Blackened Seared Tuna - 24.00

Seared tuna, served medium rare, blackened cajun, jalapeno lime mango slaw, coriander puree, crisp nori, puffed rice & pomegranate gf

Sticky Pork Belly Taco - 21.50

Overnight pork belly, adobo sauce, corn tortilla, Peruvian style salad, crackling crumb, & sesame seeds gf

Arroz con Mariscos - 20.50

Peruvian style paella, slow cooked chicken thigh, mixed seafood, chorizo, sofrito, aji, coriander, lime & salsa criolla gf

Chicken Super Grain Salad - 19.50

Chicken supreme, tri colour quinoa, puffed rice, charred corn, pico de gallo, salsa criolla, smashed avocado, jalapeno & mango slaw, rocket, green miso & lime dressing gf

PLATOS VEGETALES

Moqueca Verdura - 19.00

Brazilian style vegetable stew with sweet potato, peppers, coconut & chilli, served with wild rice gf ve

Arroz con Verdura 19.00

Peruvian style paella, padron peppers, charred corn, sofrito, aji sauce, coriander, lime & salsa criolla gf ve

Spiced Mexican Burger - 19.50

Sweet potato & black bean burger with guacamole & bravas sauce, served with triple cooked chips ve

Super Grain Salad Verdura - 18.50

Fried plantain & sweet potato, tri colour quinoa, puffed rice, charred corn, pico de gallo, salsa criolla, avocado, jalapeno & mango slaw, rocket, green miso & lime dressing ve gf

La Plancha Ardiente

Searing hot skillet with peppers, onions, red pepper chimichurri sauce, pico de gallo, guacamole & served with flour tortillas vg gfm

Halloumi | Sweet Potato & Plantain | Cauliflower
19.00 19.00 19.00

SIDES

Patatas Bravas gf - 7

Triple Cooked Chips gf - 6

Julienne Fries gf - 6

Wild Rice gf - 6

Chimichurri Potatoes gf - 6

Padron Peppers gf - 7

Tenderstem Broccoli & Almonds gf - 7

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URBAN

FRESH