

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 - 16.00**
King prawns, squid, pickled red onion, tomato, jalapeno, avocado, orange & lime dressing & fresh coriander
- Mariscos Taco - 12.00**
Cajun fried cod, corn tortilla, salsa vedre, charred corn & fresh pomegranate seeds 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 Vedula - 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

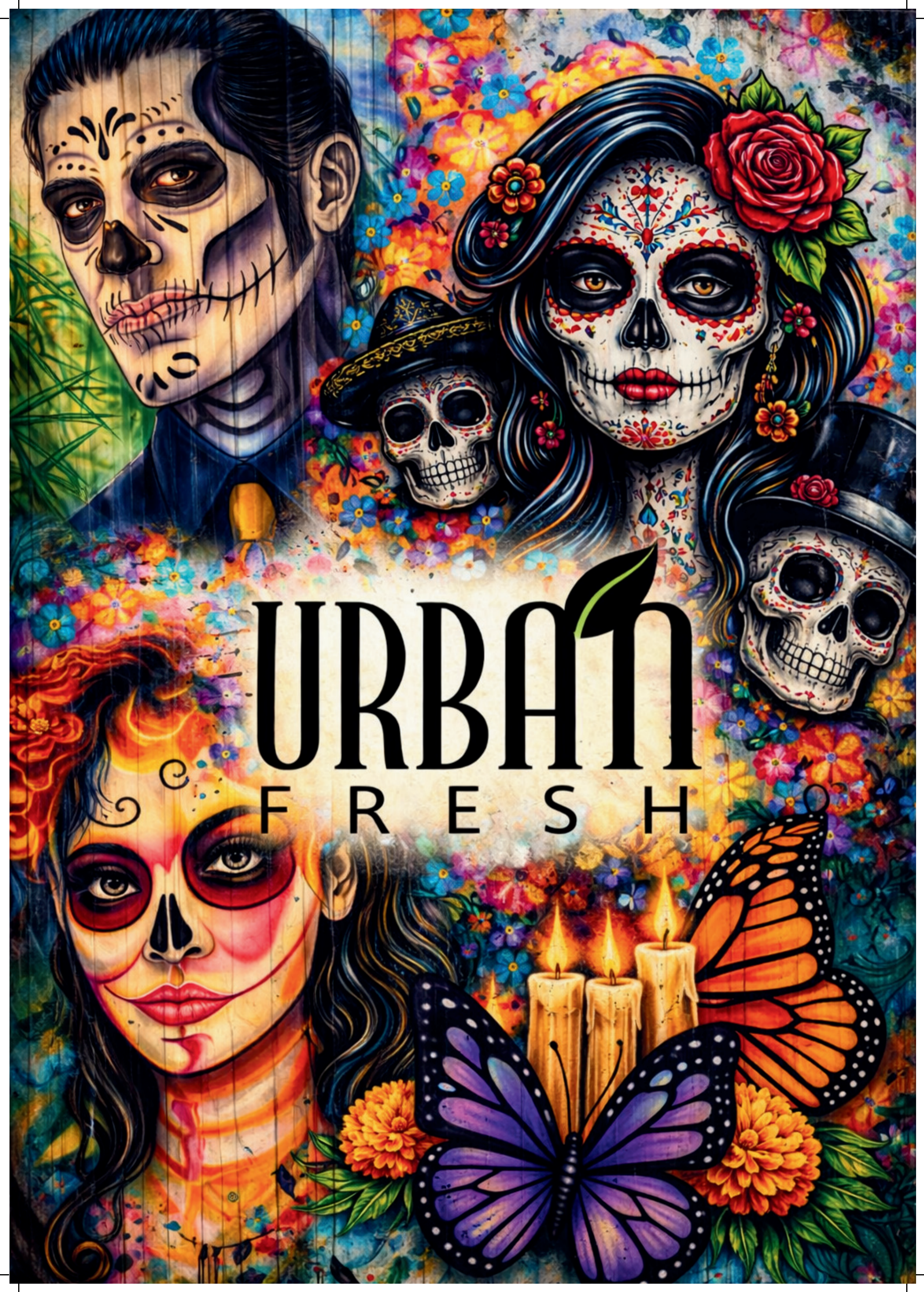
- Patatas Bravas gf - 7**
- Triple Cooked Chips gf - 6**
- Julienne Fries gf - 6**

- Wild Rice gf - 6**
- Chimichurri Potatoes gf - 6**
- Padron Peppers gf - 7**
- Tenderstem Broccoli & Almonds gf - 7**

LOYALTY REWARDS

Earn points for every pound you spend & turn your visits into rewards! From discounts to exclusive treats, it's our way of saying thank you. Download the AIM pubs app to start enjoying the perks!





URBAN

FRESH