

EATS



SMALL PLATES

TOASTED MIXED NUTS €7

Mixed nuts toasted and seasoned with garlic oil
and Tajín (N, PC, P, VE)

NUESTRA GUACAMOLE €13

Guacamole, sour cream, pico de gallo and tortillas (CM, V)

DEEP FRIED EMPANADA €11

Grated cheddar cheese, sweet corn and oregano filling (V, G, E, CM)

BOCADOS DE QUINOA €12

Bolivian cheese quinoa croquettes,
oregano, chilli flakes, chimichurri aioli (V, G, W, E, CM)

MARKET FISH TOSTADAS €12.5

Cured fish, Lime juice, red onion, ginger, chilli,
crispy flour tortillas with sour cream (F, CM, E, G)

CRISPY COCONUT POLENTA WITH MUSSELS €13

Fried polenta made with dende oil, coconut
milk, mussels (G, E, CM, ML)

PAO DE QUESO CON CHICHARRON € 13

Baked cheese bread, glazed pork belly, wasabi aioli,
homemade pickles. (CM, E, SB, SP)

SHARING PLATES

PORK BELLY TACOS €19

Crispy pork belly, creole salsa, sour cream,
cabbage (CM, M, SB, SP)

POLLO FRITO Y ARROZ €19.5

Deep fried chicken, Japanese rice, Aji panca
chilli, Tajín, furikake (G, CM, SS, SB)

VUELVE A LA VIDA €22

(SERVED COLD)

Chilled cooked prawns, cucumber, red onions, avocados,
grapes, citrus marinade, coriander (SB, CR, ML, SP)

ANTICUCHO DE TERNERA €22

(BEEF SKEWERS)

Grilled beef skewers, salsa anticuchera, burnt
sweet corn puree, chimichurri, fresh herbs (SB, CM, SP)

COLIFLOR €17

Roasted cauliflower, potato, milk, cheese
seasoned with coriander, crispy pumpkin seeds,
shaved smoked Scamorza cheese. (V, CM, SB)

BEETROOT CON LECHE DE TIGRE €16

(SERVED COLD)

Mix of cooked beetroot, marinated with leche de tigre,
strawberries, crispy corn kernel coriander (VE, SP)

SIDES

FRIES €8

Served with jalapeño aioli (V, E, SB)

PAPAS CON SALSA ROJA Y SALSA VERDE €8

Baby potatoes with aji panca sauce and salsa verde aioli (E, V, SP)

BBQ CABBAGE €7

Grilled cabbage, salsa macha, sour cream, sesame and wasabi spices (CM, P, SS, SB, V)

BREAD €4

Toasted sourdough bread from Pana Bread (G, VE)

DESSERTS

PASIÓN TROPICAL € 11

Spiced roasted pineapple, coconut and passion fruit mousse (SP, E, CM)

ROMEU Y JULIETA €11

Cream cheese mousse, guava jam, biscuit crumble, honeycomb (CM, E, SB)

ALLERGENS

N - Contains Nuts | PO - Contains Pistachio | W - Contains Wheat |
CR - Contains Crustaceans | CM - Contains milk | E - Contains Eggs |
F - Contains Fish | G - Contains Gluten | ML - Contains Molluscs |
PN - Contains Pine Nuts | P - Contains Peanuts | SS - Contains Sesame |
SB - Contains Soybeans | M - Contains Mustard | GF - Gluten Free |
V - Vegetarian | PC - Contains Pecans | CC - Contains Celery | Ve - Vegan |
SP - Sulphites | A - Alcohol

