



SET MENU

BREAD - Sourdough Bagetini or Pan de Bono served with chimichurri with butter

STARTERS

BURRATA (VE) Tomato salad infused with truffle, aged balsamic, toasted sourdough

PROVOLETA (V) (GF) Grilled Cheese topped with tomato and basil served with toasted sourdough

SEABASS CROQUETTES served with a red chilli chutney

SHRIMP ENCHILADO - Shrimp cooked in tomatoes, onions, peppers and garlic

MAINS

HANGING SKEWERS - Your choice of skewer served with house salad and fries.

BEEF FILLET (GF) Beef Fillet, Peruvian Red Pepper, coriander

MUSHROOM (VE) (GF) Portobello Mushrooms, Peruvian Red Pepper, parsley

SIRLOIN STEAK (GF) served with Fries and Peppercorn, garlic butter or Chimichurri

BRAZILIAN COCONUT CHICKEN served with a fragrant broccoli quinoa

CORIANDER AND LIME HAKE topped with fresh Mojo de Ajo on a bed of black bean rice

FRANGO JACKFRUIT BURGER (VE) Panko fried Jackfruit, with cheese sauce, slaw, lettuce, tomato & chilli mayo

DESSERT

TAWA TAWA - A Bolivian speciality made of deep fried dough pillows that are dipped in powdered sugar and drizzled with honey

DULCE DE LECHE CHEESECAKE South American confection drizzled over cheesecake.

MANGO SORBET mango sorbet with a hint of lime

(V) Vegetarian, (VG) Vegan (GF) Gluten Free

Includes half bottle of house wine OR two small beers per person

Discretionary 10% Service charge will be added to your bill