



Otoño Daily Menu

Pa Picar “to nibble”

Deep fried hominy corn dusted with house spice blend and lime (Vg)	4.8
Green plantain crisps, taquero guacamole (Vg)	11.5
Shredded chicken, criollo-corn empanadas, serrano chilli salsa	9.8
Tapioca and cheese croquette dice with guava and balsamic reduction (V)	9.8
Crispy pork belly, arepas, guacamole, agave & Sriracha chilli sauce reduction	13.8
Nikkei Tuna* tostadas, guacamole and chipotle mayonnaise	15.5
*marinated raw sashimi grade tuna	

La Tierra - The Land

Quinotto: creamy wild mushroom quinoa ‘risotto’, smoked crispy plantain (V)	15.8
Roast aubergine, fried beans with salsa negra, Maya hummus (Vg)	16.8

El Mar - The Sea

Nikkei salmon ceviche, soy sauce and sesame tiger’s milk, taro crisp, guacamole	16.9
Grilled chimichurri prawns, Colombian Pacific coast salsa, plantain toston, suero costeño	23.5
Pan-roasted miso halibut, pumpkin coconut & aji amarillo purée, red quinoa	26.5

La Granja - The Farm

Grilled ox tongue, guajillo salsa, blue corn tortillas	18.5
Cochinita pibil*, roasted pineapple and habanero chilli jam, blue corn tortillas	24.0
*Mexican pulled-pork dish	
Grilled lamb cutlets, ají panca and tomato purée, Andean potatoes & mint sauce	25.0

Sides

Green herb steamed rice with crispy fried onion (Vg)	6.0
Chimichurri skin-on potato fries (Vg)	6.8
Cassava chips, truffle oil and chipotle mayonnaise (V)	6.8
Trio (rice, chimichurri fries & cassava chips)	17.0
Carrot & rocket salad, cranberries, chipotle and olive oil dressing, cacao (Vg)	8.5

Please inform us if you have any allergies or special requirements. Our menu is completely gluten-free. (V) = vegetarian, (Vg) = vegan. 20% VAT is included in the price and a 15% discretionary service charge will be added to your bill. Please note, we are a cashless venue.

Dulces - Sweet Endings

Sweet corn cake, guava compote and fresh cheese ice cream (V)	12.0
Purple corn churros, chocolate & ancho chilli sauce (Vg), coffee dulce de leche (V)	11.0
Duo of home-made ice cream/sorbet, cocada and candied chulpi corn crunch (V/Vg)	9.8
Dessert platter to share (V)	29.0

Dessert wines

Errazuriz, Late harvest Sauvignon Blanc from Chile (100ml glass)	9.5
Alcyone, Fortified Tannat from Uruguay (100ml glass)	14.2

Dessert cocktails

Expressini (Fair Quinoa Vodka, Fair Coffee Liqueur, Espresso)	15.5
Piel Canela (Aluna Coconut Rum, soursop, lime)	12.5
Té de Matusalem (rum and passion fruit iced tea)	13.0
Trio Santo - three shots: Tequila Bonbon, Cocolito, Amen	18.5

Coffees and herbal infusions

Espresso	2.8
Double Espresso	3.3
Cappuccino	3.6
Infusions:	
Cacao nibs, Lemon verbena, Fresh mint, Chamomile, Hibiscus, Huacatay, Green yerba mate	3.0

Please ask to see our list of fine Latin American spirits and digestifs.

Reserve a Table

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