EATS

SMALL PLATES

TOASTED MIXED NUTS €7.5
Mixed nuts toasted and seasoned with garlic oil and Tajín (N, PC, P, VE)

NUESTRA GUACAMOLE €13.5
Guacamole, sour cream, pico de gallo and tortillas (CM, V)

DEEP FRIED EMPANADA €12
Grated cheddar cheese, sweet corn and oregano filling (V, G, E, CM)

BOCADOS DE QUINOA €13
Bolivian cheese quinoa croquettes, oregano, chilli flakes, chimichurri aioli (V, G, W, E, CM)

MARKET FISH TOSTADAS €13
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 € 13.5
Baked cheese bread, glazed pork belly, wasabi aioli, homemade pickles. (CM, E, SB, SP, M)

SHARING PLATES

PORK BELLY TACOS €21

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

POLLO FRITO Y ARROZ €21

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 €18

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, M)

SIDES

FRIES €9

Served with jalapeño aioli (V, E, SB)

PAPAS CON SALSA ROJA Y SALSA VERDE €9

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

BBQ CABBAGE €8

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, V)

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


MEXICO
THE BAHAMAS
CUBA
DOMINICAN REPUBLIK
PUERTO RICO (USA)
ANGUILLA
ST. MARTIN (FR)
JAMAICA
HAITI
ST. BARTHELEMY (FR)
ANTIGUA AND BARBUDA
ST. KITS AND NEVIS
GUADELOUPE (FR)
MONTSERRAT
DOMINICA
MARTINIQUE (FR)
ST. LUCIA
ST. VINCENT AND THE GRENADINES
BARBADOS
TRINIDAD AND TOBAGO
BELIZE
GUATEMALA
HONDURAS
NICARAGUA
EL SALVADOR
COSTA RICA
PANAMA
CARIBBEAN SEA
VENEZUELA
COLOMBIA
GUYANA
SURINAME
FRENCH GUIANA
ECUADOR
PERU
BRAZIL
BOLIVIA
PARAGUAY
CHILE
ARGENTINA
URUGUAY
NORTH PACIFIC OCEAN
NORTH ATLANTIC OCEAN
SOUTH PACIFIC OCEAN
SOUTH ATLANTIC OCEAN
GALAPAGOS ISLANDS (ECUADOR)
FALKLAND ISLANDS (UK)