

# Feasting Menu 1 £45pp

## **Corn Totopos**

fresh house guacamole (vg, gf)

## **Choclitos**

fried corn ribs, lime, tajin (vg, gf)

## **Oaxaca Ceviche**

Marinated seabass, mezcal, red onion, ginger, chilli, citrus (gf)

## Pollo a la Brasa

24 hour-marinated spiced whole roast chicken (gf)

# Picanha steak (600g)

grilled Aberdeen Angus rump cap, (gf)

# Roast squash & quinoa salad

Piloncillo roasted acorn squash, quinoa, charred corn, crispy kale, lime cashew crema (vg, gf)

All served with a selection of sides:

Cassava chips
Chargrilled broccoli
Trio of house salsas



# Feasting Menu 2 £55pp

## **Corn Totopos**

fresh house guacamole (vg, gf)

### **Choclitos**

Fried corn ribs, lime, tajin (vg, gf)

### **Oaxaca Ceviche**

Marinated seabass, mezcal, red onion, ginger, chilli, citrus (gf)

## Chupe de jaibe

Baked crab gratin, Rockstar crusty bread

# Picanha steak (600g)

grilled Aberdeen Angus rump cap

# Whole grilled sea bream

stuffed with herbs and lemon

#### Pollo a la Brasa

24 hour-marinated spiced whole roast chicken

All served with a selection of sides: cassava chips | grilled broccali | trio of house salsas

#### **Tres Leches Cake**

Fluffy sponge cake, three milk sauce, toasted meringue, Armagnac cherry (v, gf)