## **CANAPÉ MENU**



CANAPÉS | Additional canapé £4 each

**SEA BASS CEVICHE 87kgal** 

Picante rojo, avocado, arepa bread

STEAK TARTARE 71kcal

Beef, pickled shallot, cornichon, rosemary cracker

BEETROOT CEVICHE V ve 13kcal

Heritage beetroots, mango nectar dressing, red onion, chilli, coriander, nasturtium

BITES & BOWLS | Additional canapé £6 each

**SEARED DIVER SCALLOP 193kcal** 

'Nduja butter, aguachile verde, lemon crumb

MINI BURGER 289kcal

100% Argentine beef patty, cherry tomato jam, baby gem lettuce, onion, mayo, brioche bun

**BOARDS** | To share

CHURRASCO DE CHORIZO 500g 1296kcal | 48 Spiral cut, marinated in garlic, parsley and olive oil

CHURRASCO DE LOMO 400g 787kcal | 60 Spiral cut, marinated in garlic, parsley and olive oil

DESSERTS | Minimum of three per person, £2.50

CHOCOLATE & COCONUT GANACHE 1162kcal Lime Chantilly cream

CHOCOLATE BROWNIE BITES VI 132kcal
Dulce de leche cream

Please be advised that all our food is prepared in an environment where allergens are present. We will take every precaution when preparing your food, but there is a risk of potential cross contamination of allergens. Please let us knowlf you have any allerges or intolerances including those additional to the core 14. We are happy to provide you with any allergen information you need. Adults need around 2000 kcal a day. All prices include VAT and a discretionary 12.5% service charge will be added to your bill

**CRISPY CHICKEN 175kcal** 

Ají Amarillo mayo, pickled cucumber

BURNT WATERMELON SKEWER V ve 21kgal

Mandarin dressing, red onion, piquillo pepper,

**CHORIZO STEAK SLICES 145kcal** 

Churrasco, marinated in garlic, parsley and olive oil

PEA & MINT RAVIOLI V 214kcal

Pea purée, burrata

FILLET STEAK SALAD 301kgal

Watercress and herb salad with peas, broad beans, spring onions, yoghurt sauce

EMPANADAS for six to share | 37

Beef 236kgal

Sweet potato and provolone (X) 234kcal Chicken and chorizo 231kcal

CARAMELISED LEMON TART V 106kcal Sweet crust pastry

V Vegetarian Ve Vegan

