CANAPÉ MENU



CANAPÉS | Minimum of three per person

SEA BASS CEVICHE | 4

Tiger's Milk, pickled jalapeños and avocado crema

BEEF TARTARE TACOS | 4

Cornichons, shallots, parsley

SALMON TOSTADA | 4

Mango salsa, avocado

CHEESE & TRUFFLE CROQUETTES V | 3

Mozzarella, cheddar, truffle, confit tomatoes and piquillo pepper dip

SUPERSTRACCIA TOSTADA V ve | 3.5

Orange, fennel, basil

CHORIZO STEAK SLICES | 4

Churrasco, marinated in garlic, parsley and olive oil

BITES & BOWLS | Minimum of three per person

SALMON STEAK | 6

Seared salmon served with Puttanesca sauce

MINI BURGER | 6

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

PUMPKIN, RICOTTA AND SAGE RAVIOLI VI 6

Pumpkin purée, walnuts, sage and vegetarian Parmesan

GRILLED CHICKEN SALAD | 6

Chicken breast and herb salad with peas, broad beans and lettuce oil dressing

BOARDS I To share

CHURRASCO DE CHORIZO 500g | 52.5

Spiral cut, marinated in garlic, parsley and olive oil

CHURRASCO DE LOMO 400g | 60

Spiral cut, marinated in garlic, parsley and olive oil

EMPANADAS for six to share | 45

Beef and olive

Ham and cheese

DESSERTS | Minimum of three per person

CHOCOLATE TORTE V 3

Chocolate biscuit, coffee, dulce de leche cream, caramelised hazelnuts

MINI CHEESE SELECTION V | 4.5

Selection of British cheeses, farmhouse chutney

EXOTIC FRUIT MILLE-FEUILLE 3

Pineapple, passion fruit and mango with vanilla mascarpone cream

