



FOR PARTIES OVER 10

MINIMUM TWO COURSES PER PERSON

NIBBLES & SMALL BITES

BREAD BASKET (VE, VGOA) £5.50

Butter, olive oil, balsamic

CHORIZO BITES (GF) £8

Aji panca glaze

PADRÓN PEPPERS (VE, V, GF) £7

Red chillies, crispy onion, chipotle mayonnaise

CHIMICHURRI OLIVE MIX (VE, V, GF) £4.75

LOADED NACHOS (V, GF) £10

Guacamole, salsa, sour cream, nacho cheese, pickled onion

STARTERS

SOUP OF THE DAY £8

CHARGRILLED OCTOPUS (GFOA) £16

Aji amarillo potato purée, salsa verde, corn, pickled onion, lime

TUNA CEVICHE (GFOA) £18

Leche de tigre, red onion, coriander, chilli, sweet potato

BBQ PULLED CHICKEN EMPANADAS

£9.50

Chimichurri

VEGAN VEGETABLE EMPANADAS

(VE, V) £8.75

Squash, black bean, corn, pepper, aji amarillo

CHICKEN ANTICUCHOS (GFOA) £12

Coriander, lime, aji panca

GRILLED HALLOUMI (GF, VE) £12

Roasted pepper, lime, corn salsa

LIME, LEMON & CHILLI CALAMARI £15

Coriander

MAINS

BRASA BEEF BURGER (GFOA) £18

Smoked provolone, roasted red pepper, crispy onions, gem lettuce, beef tomato, Firecracker sauce, burger relish, brioche

FLAT IRON STEAK 10oz (GFOA) £28.50

Roasted garlic, red pepper & smoked mushrooms and a choice of sauce

SPANISH-STYLE SPATCHCOCK CHICKEN

(GFOA) £28

Cajun-spiced, roasted garlic, red pepper & smoked mushrooms and a choice of sauce

SEAFOOD STEW £22.95

Mixed seafood, fish and crustaceans, vegetable and coconut stew, chilli, coriander served with bread

PAN-FRIED SEA BASS FILLET

(GFOA, GF) £30

Coconut rice, Moquea sauce

SPICED BRAISED LAMB SHANK

(GFOA) £28

Huancaína potatoes, charred vegetables, smoked pepper jus

GLAZED BEEF SHORT RIBS (GFOA) £26

Smoked paprika crushed potatoes, charred corn, smoked aji panca BBQ glaze

VEGAN ROASTED PLATTER

(GFOA, V, VGOA) £18

Portobello mushroom, aubergine, courgette, sweet potato, corn, red peppers & padrón peppers, chimichurri, cassava, salsa criolla & aji amarillo dressing

SIDES

HOUSE SALAD (GFOA, GF, VE, VOA) £5

Spring onion, cucumber, cherry tomatoes, mixed leaves & honey mustard dressing

SPICED CORN RIBS (GFOA, V) £5.50

Lime, vegan garlic mayonnaise

PERUVIAN RICE (V, VE, GF) £5.50

SPICED HERB FRIES (V, VE) £6

TRUFFLE & PARMESAN FRIES £8

(V) Vegan (VE) Vegetarian (GF) Gluten-free (GFOA) Gluten-free option available (VGOA) Vegan option available

Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Detailed information on the fourteen legal allergens is available on request, however we are unable to provide information on other allergens. A discretionary service charge of 12.5% will be added to your bill.



Edesia is the Roman Goddess of Food who presides over banquets.
With Bibesia, the Goddess of Drink, she ensured that the feast went well and the food was excellent.

DESSERTS

MINI CHOCOLATE TRUFFLES (GF, V) £5.50

With liquid salted caramel centre

MANGO PAVLOVA (V, GF) £6.50

Citrus Meringue, mango salsa, chantilly cream

DULCE DE LECHE CHEESECAKE (V) £8.50

Caramel sauce, fresh berries, icing sugar

CHOCOLATE BROWNIE (VGOA, GF, V) £8.50

Chocolate flake bar, vanilla ice cream

CHURROS (V) £8

Dulce de leche caramel and chocolate sauce

LIMONERO £10

Lemon sphere, nectarine and apricot mousse, olive oil, passion fruit jelly, bergamot meringue

MOUSSE DE ORO (VG, GF) £9

Dark chocolate mousse, raspberry jelly, passion fruit sorbet, gold leaf

CHEESE SELECTION (V, GFOA) £14

Premium selection of cheeses, served with charcoal crackers, quince jelly, spiced fruit chutney, grapes, apple, celery

ICE CREAMS & SORBETS Choose 2 Scoops

Vanilla, Chocolate, Strawberry (V, GF) £6.50 Raspberry, Mango, Lemon (V, VG, GF) £6.50

HOT DRINKS

Cappuccino	£3.95	Double Espresso	£3.95	Tea Selection	£3.95
Latte	£3.95	Macchiato	£2.95	Fresh Mint Tea	£4.25
Americano	£3.95	Double Macchiato	£3.95	Rooibos	£4.25
Espresso	£2.95	Hot Chocolate	£4.25	Matcha	£4.25

Tea Selection: Breakfast Tea / Earl Grey / Peppermint / Green / Chamomile

LIQUEUR COFFEES SINGLE £9 | DOUBLE £13

Jameson | Baileys | Tia Maria | Courvoisier | Cointreau

Please ask your server for other liqueur coffees

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