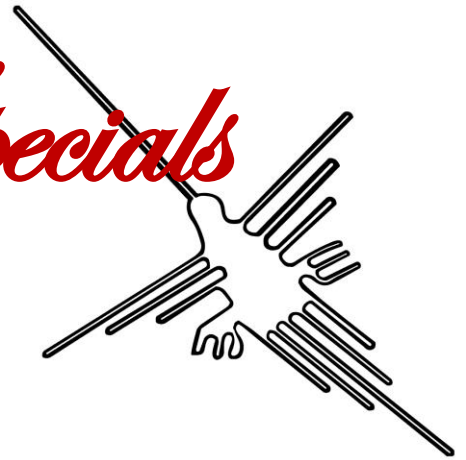




Latino Specials

Starters



Causa Rellena de vegetales ✓

A combination of yellow potato spiced with aji amarillo chilli pepper and lime, layered with peas, carrot, onion and mayo salad garnished with parsley avocado and black olives

£5.50

Ceviche Ecuatoriano

An Ecuadorian specialty of marinated prawns with lime juice, onion, coriander and fresh tomatoes

(Vegetarian option available on request) ✓

£8.50

Ceviche Peruano

A traditional Peruvian dish of marinated fish with lime juice, onion, celery, coriander and lightly spiced with ginger and fresh chillies

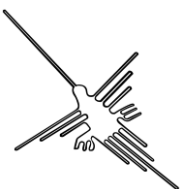
£8.50

Tamales de cerdo

Peruvian dish made from ground white corn dough, aji amarillo (yellow pepper) Pork, olive and egg centered wrapped in banana leaves and steamed cooked

(Vegetarian option available on request) ✓

£6.50

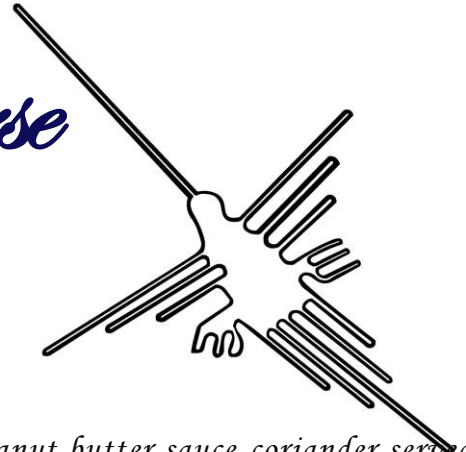


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Main course



Cariucho de pollo

Traditional Ecuadorian dish made with chicken breast in peanut butter sauce coriander served with rice and avocado

£15.50

Bife ancho

300gr of grilled Argentine rib-eye steak serve with chips and chimichurri sauce

£28.50


Aji de Gallina

Shredded chicken in a slightly spicy creamy sauce flavored with garlic, white onion and Peruvian chili peppers served with white rice and garnished with boiled egg and black olives

£14.50

Encocado de camaron

Typical from the Northern coast of Ecuador made with Slow cook prawns with coconut, fresh tomatoes, bell pepper and coriander served with white rice

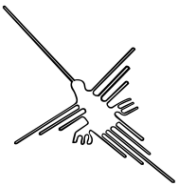
(Vegetarian option available on request) 

£14.50

Patarashca de pescado

Peruvian Amazonian dish made with whole seabass, fresh onions, garlic, tomatoes, and chilies finely chopped and topped with coriander all wrapped up in a banana leaf and grilled served, with sweet potatoes chips

£16.50



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