



Menu de San Silvestre 31st December 2010

Passion Fruit Royale

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### **Lobster Empanadas**

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STARTERS

Ceviche Tropical

Slices of grouper and seabass cold-cooked in a tropical citrus blend of lime, lemon and passionfruit juices with jalapeño chili and mixed herbs

Pato Three Ways

Duck ropa vieja, breast-meat cooked with passion fruit, and pate, all served with lentil-sweet plantain salad and valencia orange sauce

Ensalada de Remolacha

Beetroot, goat cheese, mixed greens and corn bread salad with lime and coconut vinaigrette

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#### **Avocado Soup with Prawns**

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MAIN COURSES

Rib Eye Cuitlacoche

Grilled Argentinian rib eye steak with creamy polenta, spinach, cuitlacoche corn salsa and truffle essence

Plantain Crusted Swordfish

Swordfish crusted with green plantain, served over a braised oxtail stew and tomato escabeche

Tamal de Champiñones

Oyster and porcini mushrooms encased in soft corn dough and wrapped in a corn husk, steamed and served with tomatillo and chipotle salsa

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### DESSERTS

#### **Tamal de Chocolate**

Rich bittersweet chocolate tamal with prunes and raisins, served with homemade guanabana ice cream and aguardiente sauce

#### **Latin Trio**

A combination of three different flavours and textures: passion fruit tres leches, dulce de leche alfajores, and lulo pannacota

#### **Quesos Ibericos**

A selection of Spanish cheeses

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£40 per person including VAT
A service charge of 12.5% will be added to your bill