



Sabor Christmas Menu A

STARTERS

Anticuchos de carne

Flame grilled Argentine Ribeye skewers with onions, pepper and chorizo. Served with Papa a la Huancaína (Peruvian-style potatoes baked in cheese sauce flavoured with turmeric and cayenne)

Camarones con salsa de Aji Amarillo

Sautéed Tiger prawns marinated with garlic, lime and coriander, served with warm quinoa salad and aji amarillo sauce

Carimañolas

Caribbean cassava fritters stuffed with mushrooms, cheese and red peppers served with tomato sofrito

MAIN COURSES

Lomo de cerdo con salsa de cafe

Tender pork loin wrapped in crispy bacon and spinach dressed with Colombian coffee sauce, served with garlic mash potatoes and coriander infused carrots.

Salmon del Caribe

Grilled fillet of salmon glazed with panela (unrefined whole cane sugar typical of Latin America), served with toasted coconut rice and a fresh salad of red cabbage, spinach, green mango, carrots and cucumber with chilli and ginger dressing.

Quinotto de los Andes

Roasted tomatoes, spicy sweet potatoes and Mushroom Risotto style dish combining the three Andean grains: quinoa, amaranth and barley, finished with a touch of stout and coriander.

DESSERTS

Cheese cake de dulce de leche

Baked vanilla cheesecake, with a layer of mora (Andean berry) conserve and dulce de leche topping.

Torta de tamerillo

Warm tamerillo and hazelnut cake, served with tamerillo conserve.



Sabor Christmas Menu B

STARTERS

Ceviche Tropical

Thin slices of grouper cold-cooked in citrus blend of lime, passionfruit, coconut milk and jalapeño chili served with passionfruit mojito sorbet.

Empanadas Chilenas

Typical oven baked Chilean patties with a light and crunchy pastry, filled with beef, onions, sultanas and black olives. Finish them with some pebre, a slightly spicy relish of red onions, tomato, parsley and coriander.

Croquetas de Quinoa con salsa de Aguacate

Crispy savoury pancakes with quinoa (the sacred grain of the Incas), served with chunks of tender avocado in a lime and avocado dressing.

MAIN COURSES

Pato con tamarindo

Confit leg of duck with sweet and spicy tamarind sauce, served with coriander infused rice and peas

Atun con costra de yuca

Seared tuna with cassava and spices crust, served with roasted tomatoes filled with wild rice, quinoa and prawns.

Tart tatin de Quinoa y Acelga

A latin twist to the classic tart tatin, filled with layers of swiss chard, quinoa and sweet potatoes, served with chilled chipotle cream, rocket salad and toasted pecan nuts.

DESSERTS

Coffee three ways

Moist chocolate and coffee sponge, brandy snaps with coffee cream and Sabor-blend coffee ice cream

Delicia de Guanabana y Maracuya

Guanabana and passion fruit delice served with warm coconut sauce and passion fruit sorbet.

Seleccion of Spanish cheeses

£30 per person including VAT
A service charge of 12.5% will be added to your bill