

LUNCH & EARLY EVENING SET MENU available until 6.30pm from **6.90**

STARTERS add 1.00	MAINS 6.90
NEW SOPA DE CALABAZA (v) (n) (ask for gf) Creamy butternut squash & coconut milk soup, finished with soured cream, sprinkled with fresh coriander & crunchy corn tortilla strips	BURRITO Baked tortilla parcel with soured cream & salsa, served with salad. Filled with rice, slaw, cheese & a choice of: Shiitake, portobello, button & oyster mushrooms (v) Chicken, onion & pepper with fajita spices
CHAMPIÑONES (v) Thick-sliced button mushrooms in a creamy smoked chilli sauce, served with warmed soft wheat tortillas	BURGER Our butcher's own special recipe; mildly spiced beef burger in a toasted bun with melted mozzarella, beef tomato, rocket, chipotle ketchup & Fries or Salad
NEW SPICY CHICKEN QUESADILLA Folded tortilla filled with spiced chicken & cheese, toasted on the char-grill, served with homemade salsa	CHILLI (ask for gf) Warming chilli braised in spiced tomatoes, served with garlicky rice, soft wheat tortillas, soured cream & corn tortilla chips Sweet potato, butternut squash & chickpeas (v) Chunky beef steak & beans
ADD A DRINK first glass or bottle only	PERI-PERI ASADO (ask for gf) Half a lovely Farm Assured spring chicken, marinated & slow-roasted in our peri-peri sauce, served with Fries or Salad
WINE 175ml add 1.50 Chenin Chardonnay or Merlot	NEW SWEET POTATO FISHCAKES Sustainable whiting, crayfish, lime, chilli & coriander sweet potato fishcakes in a light corn crumb, with creamy aioli & Fries or Salad
BEER add 1.50 San Miguel bottle	NEW ASPARAGUS SALAD (v) (n) (gf) Asparagus, feta & warmed new potatoes tossed with piquant chillies & hazelnut dressing over baby spinach & romaine leaves, scattered with toasted hazelnuts
MINERALS add 1.00 Glass of Coke, Diet Coke or Lemonade	ALBONDIGAS Patagonian-style lamb meatballs with apple, nutmeg & mint, braised in a tomato & red chilli sauce, with white rice, tortillas & sprinkled with grated parmesan

WHILE YOU CHOOSE (v)

TOTOPOS Hand cut, crispy corn tortilla chips, dusted with our own blend of paprika, cumin & coriander. Choose a dip: Homemade salsa, Guacamole or Soured cream	2.10
BREAD & OLIVES Ciabatta, baked tortilla wedges & crusty wholemeal bread with plump olives in a spicy marinade	3.00
PAN AJILLO Toasted ciabatta rubbed with garlic, coriander & chilli butter	2.90

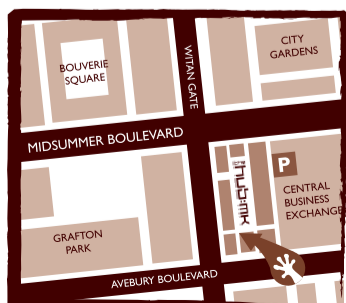
TAPAS TASTING PLATTERS

NEW VERDURAS (v) Corn chips, Champiñones, Sweet potato & chickpea chilli, Portobello mushroom quesadilla, Pan ajillo & Beetroot & quinoa salad	11.90
NEW MIXTO Corn chips, Calamares, Portobello mushroom quesadilla, Bolinhos St. Paulo, Peri-peri pollo & Chilli con carne	12.90

TAPAS & STARTERS

TAPAS DEAL choose 3 DISHES for **12.60** or 5 DISHES for **21.00**
available until 7pm every day & all day Sunday & Monday *nacho toppings extra

NACHOS (v) Home cooked corn tortilla chips smothered with melted cheeses & topped with jalapeños, salsa, soured cream & guacamole. Add a topping: Refried beans (v), Champiñones (v), Chilli con carne, Pork chorizo or Chicken	(c) 5.30 *each 1.70
RIOJA CHORIZO (a) Traditionally made smoked pork & garlic chorizo, braised in rich Faustino Rioja wine, served with bread to mop up the juices	4.90
GAMBAS (ask for gf) Four fat whole prawns, split & cooked in a garlic, lemon & chilli sauce, served with bread	5.40
LAMB EMPANADA Two homemade crispy pasties; popular street food all over South America. Stuffed with slow-braised juicy lamb rubbed in smoky chilli & garlic, served with fresh papaya & mint salsa	4.90
BOLINHOS St. PAULO Salt cod & potato fritters with a spicy tomato salsa & sticky balsamic	4.70
PATO TAQUITO Shredded roast duck & caramelised onion rolled in a flour tortilla & char-grilled, with sticky chilli jam	5.00
NEW ASPARAGUS SALAD (v) (n) (gf) Asparagus, feta & warmed new potatoes tossed with piquant chillies & hazelnut dressing over baby spinach & romaine leaves, scattered with toasted hazelnuts	4.10
CALAMARES Sliced whole baby squid in our crisped cassava crumb, with creamy aioli	(c) 5.00
QUESADILLA Folded tortilla toasted on the char-grill, Mexican-style, served with homemade salsa. Choose a filling: Garlicky portobello mushroom & cheese (v) NEW Spicy chicken & cheese	(c) 3.90 4.10
PERI-PERI POLLO Fresh chicken breast, coated in crispy crumbed cassava, with a garlic, chilli & lemon sauce	4.90
CHAMPIÑONES (v) Thick-sliced button mushrooms in a creamy smoked chilli sauce, with warmed soft wheat tortillas	4.00
ALBONDIGAS Authentic & indulgent Patagonian-style lamb meatballs with apple, nutmeg & mint, braised in a light tomato & red chilli sauce, served with grated parmesan	5.10



FIND US

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TAKE HOME A LITTLE LATIN LIFE

Did you know? We sell a range of Latin treats & ingredients for you to take home including our own cachaça & organic chilli sauces. Ask for details

FAJITAS

Our renowned fajitas are cooked to order in our own blend of coriander, lime, paprika & a touch of cumin with onions & peppers. Served sizzling **hot** to your table with warmed soft wheat tortillas, chunky guacamole, soured cream, jalapeños & homemade tomato salsa

Chicken breast strips	(c) 12.90
Flame-grilled rump steak	13.90
NEW Shelled king prawns Created by our Bristol Harbourside Team	13.50
NEW Asparagus & artichoke in a honey-soy marinade (v)	(c) 10.70

BURRITO

Baked tortilla parcel with homemade salsa, soured cream, guacamole & served with crisp salad. Filled with rice, slaw, cheese & your choice of:

Shiitake, portobello, button & oyster mushrooms (v)	(c) 7.90
Chicken, onion & pepper with fajita spices	(c) 9.40
Beef steak & caramelised onion	9.40

ENCHILADA

Hand-rolled tortilla smothered in a homemade smoked chilli & tomato sauce with melted cheese, served with rice, slaw, coriander rice & refried black beans

Roast butternut squash, iron-rich spinach & chickpeas (v)	7.90
Spiced chicken, sweet peppers & cheese	9.40
Roast duck & caramelised onion	9.70

CHIMICHANGA

Crisp, handmade tortilla parcel; a Mexican favourite, served with homemade salsa, guacamole, soured cream, garlic & coriander rice & refried black beans

Roast squashes, courgette & cheese (v)	7.90
Spiced chicken breast & cheese	9.40

CHILLI (ask for gf)

Warming chilli braised in spiced tomatoes, served with garlic & coriander rice, warmed soft wheat tortillas, soured cream & corn tortilla chips

Sweet potato, butternut squash & chickpeas (v)	(c) 7.90
Chunky beef steak & beans	(c) 8.90

REGIONAL DISHES

FROM THE CHAR-GRILL (ask for gf)

Simply seasoned & flame-grilled, served with roasted baby tomatoes, your choice of Latin dip & Baked sweet potato with cumin soured cream or Salad or Fries

Half a slow-roast Farm Assured spring chicken	8.90
Fresh chicken breast & thigh	(c) 8.90
South American sirloin, aged for at least 21 days (8oz)	14.70
Delicately smoked Yellowfin tuna steak	13.50

BURGER

Our butcher's special recipe mildly spiced beef burger, in a toasted bun with melted mozzarella, beef tomato & rocket with chipotle ketchup & Fries or Salad

PUERTO RICAN PAELLA (ask for gf)

Traditional dish of rice in a sofrito of tomato, garlic, saffron, onion, peppers & cayenne

Butternut squash, asparagus, courgette & mushroom (v)	8.90
Chicken, smoked pork & garlic chorizo, squid, salmon, prawn & mussels	10.70

BRAZILIAN DISHES

MOQUECA (n) (ask for gf)

Traditional & indulgent; a creamy coconut curry with peppers, garlic & sweetened with tomatoes, made popular by Brazilian Chef Dada. Served with rice, sweet chunks of plantain, spicy salsa & crunchy coconut farofa (toasted manioc flour) to sprinkle over

Sweet potato, palm hearts & sugar snap peas (v)	(c) 9.20
NEW Salmon, mussels, crayfish & king prawns	10.90

XINXIM (n) (ask for gf)

Brazilian lime chicken in a creamy crayfish & peanut sauce with rice, fine green beans, coconut farofa (toasted manioc flour) to sprinkle over & sweet plantain, said to be Pele's favourite

ENSOPADO DE CARNE (n) (ask for gf)	9.20
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Tender slow-braised goat in coconut milk & tomatoes with chillies, carrot & cassava, served with garlic & coriander rice, farofa (toasted manioc flour) to sprinkle over & sweet plantain

NEW SEA BASS CON COCO (n) (ask for gf) 12.50

Fresh sea bass fillet, fat Chilean blue mussels in their shell, wilted spinach, crayfish tails in a light, fragrant saffron & coconut broth with little new potatoes, cannelloni beans & baby tomatoes

SALADS

NEW POLLO CAESAR (ask for gf)

Flame-grilled chicken thigh & fillet with romaine leaves tossed in a creamy caesar dressing with sweet piquant chillies, fresh grated parmesan, crunchy cayenne & parmesan croutons

BEETROOT & QUINOA SALAD (v) (gf)	7.60
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Chunky beetroot, cucumber & mixed leaves tossed in a fresh orange & basil leaf dressing around a mound of quinoa (a South American high protein grain) & citrus raisins

NEW CRAYFISH & SWEET CHILLI SALAD (gf) 8.00

Crayfish, spinach & mixed leaves tossed with chunky cucumber & crunchy coriander slaw tossed with ginger, sherry vinegar & sweet chilli dressing

DESSERTS (v)

IPANEMA MESS (gf)

Layers of sweet guava, mascarpone, natural yoghurt, raspberries & crushed meringue

MANGO & PASSIONFRUIT CHEESECAKE (a)	4.60
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Light & fruity baked cheesecake with mango & cachaça sauce

CHOCOLATE BANOFFEE PIE	4.60
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Goopy chocolate over banana on a buttery biscuit base, drizzled with toffee sauce

AZTEC CHOCOLATE FUDGE CAKE	4.60
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Warmed spiced chocolate orange sponge cake, served with vanilla ice cream

NEW CHOCOLATE POT (a)	4.60
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Layers of dark chocolate, kahlua sponge & mocha custard

NEW SUMMER BERRY SUNDAE (n) (ask for gf)	(c) 4.20
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Vanilla ice cream with a summer fruit compote, cocoa tortilla wedges & brazil nut farofa

NEW FRUIT FAJITA Created by our Soho Team for two to share 7.50

A 'sweeter fajita'; fruits in cinnamon butter, served with cajeta sauce, vanilla ice cream, chocolate crumbles, creamy mascarpone & warmed crêpes

INFO

(v) veggie (n) nutty (a) contains alcohol (gf) gluten-free, please ask

We can't guarantee our dishes are 100% nut free. Some dishes may contain bones. Any specific dietary needs? Let us know! We aren't responsible for stolen or lost items. All items will be presented on a single bill. We may need to change or withdraw this menu due to local events.

PARTIES

Feast on some of our favourite Fiesta dishes with our party menu

We'd love to help you with your next event - ask us how we can!

A deposit is required for parties

CHILDREN

(c) smaller versions of dishes for children, at half price or less

FREE organic baby food is available for our tiny guests

Ask for our inbetweens menu for the under 12's

