

WHILE YOU CHOOSE

- CHEESY PERU FONDUE** **V** **8.50**
Peruvian-style fondue - gooey cheese & amarillo chilli sauce with crispy potato chunks. Perfect to share.
- BREAD BOARD** **V** **4.95**
Sliced ciabatta, jalapeño cornbread & pão de queijo with dunking chipotle butter, olive oil & balsamic.
- HOLY GUACAMOLE** **V** ask for **VG** ask for **GF** **4.75**
Make your own & season as you choose, with spice-dusted corn chips.

TAPAS & STARTERS

3 DISHES 16.95 | 5 DISHES 26.95

OFFER AVAILABLE UNTIL 7PM EVERY DAY & ALL DAY SUNDAY & MONDAY.
★ EXTRA CHARGE FOR NACHO TOPPINGS & GAMBAS

- NACHOS** **V** ask for **VG** ask for **GF** **7.95**
Corn tortilla chips with melted cheese, topped with pico de gallo salsa, jalapeños, roasted tomato salsa, sour cream & guacamole.
- ★ **Add a topping** **2.00**
Shredded chipotle beef / Smoked chipotle chicken / Chilli con carne / Refried black beans **VG** / Smoked chipotle pulled jackfruit & beetroot **VG**
- ALBONDIGAS** **6.50**
Patagonian-style lamb meatballs with apple, mint, parmesan & a pinch of nutmeg. Braised in a rich tomato, mint & mild chilli sauce & served with ciabatta.
- SALT COD CROQUETTES** **5.75**
A traditional Brazilian dish known as bolinho de bacalhau; salt cod, potato & parsley deep-fried in a crisp golden crumb, served with aioli.
- NEW HALLOUMI SKEWERS** **V** **GF** **5.00**
Pan-fried halloumi skewers with oregano & sweet chilli sauce.
- CHEESE & MANGO EMPANADAS** **V** **5.95**
Two crispy pasties filled with brie & mango, served with sticky chilli jam.
- CHICKEN COXINHA** **5.75**
A popular Brazilian snack of smoky chipotle chicken wrapped in potato dough, covered in panko crumb & deep-fried. Served with sticky chilli jam.
- DADINHOS** **V** **5.95**
Our take on a Brazilian favourite; crispy cheesy cubes served with sticky chilli jam.
- PATO TAQUITO** **6.75**
Roast duck & caramelised onion rolled in a char-grilled flour tortilla, with spicy cranberry salsa.
- CHICKEN TACOS** ask for **GF** **5.25**
Two grilled corn & flour tortillas topped with smoky chipotle chicken, pink pickled onions & guacamole.
- NEW CHICKEN WINGS** **6.95**
24 hour-marinated jerk wings sauced up with your choice:
- Lemon & herb peri-peri [**MILD**]
- Honey peri-peri [**WARM**]
- Spicy honey jerk glaze [**HOTTER**]
- Vivo: Flaming hot habanero [**HOTTEST**]

We haven't listed all of the ingredients in every dish. Any allergies/intolerances? Please let your server know.

We aren't responsible for stolen or lost items • Country of origin indicates style of cooking • We may need to change or withdraw this menu from time-to-time due to local events • Some dishes may contain bones • Our chicken, duck, goat & lamb are Halal • An optional 12.5% service charge will be added to your bill. 100% recycled paper, printed with vegetable-based inks 0918L

- PERUVIAN BOTIJA OLIVES** **V** **VG** **GF** **2.25**
In a herby marinade.
- PÃO DE QUEIJO** **V** **GF** **3.95**
Traditional Brazilian cheese dough balls served with chipotle butter.
- TORTILLA CHIPS & DIPS** **V** ask for **VG** **3.95**
ask for **GF** Spice-dusted corn chips with roasted tomato salsa, habanero & pepper salsa & green tomatillo & jalapeño salsa.

- CALAMARES** **6.95**
Deep-fried squid in crisp cayenne & cassava crumb with aioli.
- NEW COPACABANA CHICKEN** **6.95**
Spiced masa fried chicken; coated thigh pieces with a spicy amarillo aioli.
- NEW SMOKED SALMON TIRADITO** **GF** **5.95**
Smoked salmon dressed in tiger's milk; a zingy lime, fresh ginger & fruity amarillo chilli spicy dressing. Topped with pink pickled onions, sweet roquito peppers & fresh coriander.
- MUSHROOM QUESADILLA** **V** **5.95**
Tortilla filled with garlicky mushroom, chilli, thyme & cheese, folded, pan-toasted & served with roasted tomato salsa.
- CHICKEN QUESADILLA** **5.95**
Tortilla filled with spicy chicken, peppers, onion & cheese, folded, pan-toasted & served with roasted tomato salsa.
- MINI CHORIZO DOGS** **4.95**
Two mini pork choripan; chorizo sausages in brioche buns, topped with caramelised onion, pink pickled onions, mustard aioli, crispy onions & chilli.
- GAMBAS** ask for **GF** **7.75**
Butterflied shell-on prawns cooked in a garlic, lemon & chilli sauce, served with ciabatta.
★ **add £1 to include in Tapas Time**
- HAVANA CLUB & JERK BBQ GLAZED PORK RIBS** **A** **6.75**
Fall off the bone individual pork ribs covered in a sticky rum glaze, topped with crispy onion & chilli.
- FIESTA ENSALADA** **V** **VG** **GF** **5.50**
Roasted butternut squash, mixed leaves, carrot, cucumber, pink pickled onions, oven-dried tomatoes & fresh avocado, tossed in a poppy seed dressing. Topped with toasted pumpkin seeds, charred corn & roquito peppers.
- QUINOA & AVO BOWL** **V** **VG** **GF** **5.95**
Full of goodness. Red & white quinoa supergrain tossed in fresh herb salsa with lime, spinach, okra & sultanas on crushed avocado. Topped with edible flowers, pink pickled onions, poppy seed dressing & roasted pumpkin seeds.

MAINS FROM ARGENTINA

- NEW BLAZING BIRD** ask for **GF** whole **18.95** half **13.95**
24 hour-marinated jerk chicken, served with slaw & a choice of fries or salad. Sauced-up with your choice:
- Lemon & herb peri-peri [**MILD**]
- Honey peri-peri [**WARM**]
- Spicy honey jerk glaze [**HOTTER**]
- Vivo: Flaming hot habanero [**HOTTEST**]
- BEAN & BEETROOT BURGER** **V** **10.50**
Black bean & beetroot burger with melted Emmental, beef tomato, baby gem & tomato-gherkin mayo in a toasted brioche bun. Served with slaw & a choice of fries or salad.
- NEW BEEF BURGER** **11.95**
100% prime short rib & chuck beef patty with caramelised onions, pink pickled onions, beef tomato, baby gem & tomato-gherkin mayo in a toasted brioche bun. Served with slaw & a choice of fries or salad.
- GAUCHO STEAK** ask for **GF** **19.95**
10oz sirloin steak sprinkled with ancho chilli salt, served with fresh herb chimichurri, Argentine-style roasted sweetcorn purée & a choice of fries or salad.
- BUENOS AIRES BURGER** **13.50**
Our 100% prime short rib & chuck beef patty, char-grilled & topped with aioli, crisp baby gem lettuce, smoky pork chorizo, caramelised onion, Emmental cheese & fresh herb chimichurri in a toasted brioche bun with slaw & a choice of fries or salad.
- CHICKEN BURGER** **11.95**
Char-grilled chicken breast with caramelised onions, beef tomato, baby gem & tomato-gherkin mayo in a toasted brioche bun. Served with slaw & a choice of fries or salad.

MAINS FROM BRAZIL

- XINXIM** **N** ask for **GF** **14.95**
A classic recipe from North Brazil. Chicken & crayfish in our creamy lime & peanut sauce with spring onion rice, fine green beans, coconut farofa & sweet plantain.
- MOQUECA DE PALMITOS** **V** ask for **VG** **13.25**
ask for **GF** Butternut squash, ethically sourced palm hearts, fine beans & spinach in a creamy coconut curry with charred red peppers, garlic & fresh tomatoes. With spring onion rice, sweet plantain, pico de gallo & coconut farofa to sprinkle.
- MOQUECA DE PEIXE** ask for **GF** **14.95**
Peeled prawns, white fish & peppers cooked in our homemade creamy coconut, fresh tomato & lime sauce with spring onion rice, sweet plantain, pico de gallo & coconut farofa to sprinkle.
- NEW CARNE DE SOL** ask for **GF** **15.95**
Slow-cooked salt cured beef top rib served with cassava mash, cassava crisps, winter greens & a rich beef & caramelised onion jus.
- BAHIAN COCONUT CHICKEN** **GF** **14.95**
From Bahia on the Northeast coast, chicken pan-fried in cumin, coriander & cayenne & cooked in a coconut sauce with ginger, garlic, tomatoes & coriander. Served with spring onion rice & shredded greens.
- PEANUT & PRAWN MARACANÃ** **N** **14.95**
Prawns cooked in a peanut, chilli, coconut, lime & coriander sauce, served in our sourdough bread bowl inspired by the famous Maracanã Stadium in Rio.
- CHEESY BUTTERNUT SQUASH MARACANÃ** **V** **12.50**
Butternut squash, mixed peppers, ethically sourced palm hearts & spinach in a cheesy tomato sauce, served in our sourdough bread bowl.

MAINS FROM MEXICO

- FAJITAS**
Cooked to order in our special mix of spices, onions & peppers. With guacamole, grated cheese, sour cream, jalapeños, roasted tomato salsa & soft wheat tortillas. Choose:
- **Chicken breast strips** **16.95**
- **Marinated steak strips** **17.95**
- **Shelled prawns** **17.50**
- **Portobello mushroom** **V** ask for **VG** **13.95**
- CHILLI CON CARNE** ask for **GF** **12.50**
A rich chunky beef & black bean chilli, with spring onion rice & jalapeño buttermilk cornbread. Choose a spiced butter to melt into your chilli:
- Cocoa & ancho chilli [**MILD**]
- Smoky chipotle butter [**MEDIUM**]
- Habanero & cayenne chilli [**HOT**]
- VEGGIE CHILLI** **V** ask for **VG** ask for **GF** **9.50**
Sweet potato, butternut squash & chickpeas braised with spiced tomatoes, served with spring onion rice, soft wheat tortillas, sour cream & pink pickled onions.
- CHICKEN ENCHILADA** **12.50**
Spicy chicken, pepper, onion & cheese in a rolled tortilla with smoky chipotle sauce, on a bed of spring onion rice with refried beans & topped with cheese.
- VEGGIE ENCHILADA** **V** **9.95**
Roast butternut squash, red peppers, spinach & cheese in a rolled tortilla with smoky chipotle sauce, on a bed of spring onion rice with refried beans & topped with cheese.
- BURRITOS**
Wheat tortilla stuffed with rice, refried beans, crunchy slaw & cheese with salad, sour cream, guacamole & roasted tomato salsa on the side. Choose:
- **NEW Smoked chipotle pulled jackfruit in a beetroot tortilla** **V** **10.95**
- **Smoked chipotle chicken** **11.95**
- **Shredded beef braised in chipotle** **11.95**

MAINS FROM PERU & BEYOND

- FIESTA ENSALADA** **V** **VG** **GF** **8.95**
Roasted butternut squash, mixed leaves, carrot, cucumber, pink pickled onions, oven-dried tomatoes & fresh avocado, tossed in a poppy seed dressing. Topped with toasted pumpkin seeds, charred corn & roquito peppers.
- QUINOA & AVO BOWL** **V** **VG** **GF** **9.95**
Full of goodness. Red & white quinoa tossed in a fresh herb salsa with lime, spinach, okra & sultanas. Topped with sliced avocado, pink pickled onion, poppy seed dressing, roasted pumpkin seeds & edible flowers.
- HAVANA CLUB & JERK BBQ RIBS** **A** **18.95**
Whole rack of fall off the bone pork ribs covered in a sticky rum glaze, topped with crispy onion & chilli, served with slaw & a choice of fries or salad.
- DOMINICAN GOAT CURRY** ask for **GF** **12.95**
For those who like it hot. A spicy Dominican-style goat & scotch bonnet chilli curry with spring onion rice, fried plantain & pink pickled onions.
- CUBAN SANDWICH** **11.75**
Roasted pork belly, pulled pork, Emmental cheese & ham with sweet mustard & green pickle relish layered in our buttery toasted bun. With slaw & a choice of fries or salad.
- CAULIFLOWER & CORN QUINOTTO** **V** **GF** **9.95**
A Peruvian-style quinoa risotto with smoked cheese, roasted cauliflower & charred baby corn, topped with puffed quinoa & crispy chilli.

SIDES

- HUMITAS** **V** **GF** **2.95**
Argentine-style roasted sweetcorn purée.
- FRIES** **V** **3.80**
Curly or Straight-cut fries with creamy aioli.
- SWEET POTATO FRIES** **V** **4.00**
With creamy aioli.
- CASSAVA FRIES** **V** **3.95**
With roasted tomato salsa.
- NEW CASSAVA MASH** **V** **GF** **3.95**
Buttery manioc root mash.
- REFRIED BEANS** **V** **GF** ask for **VG** **2.25**
With sour cream & cheese.
- SWEET PLANTAIN** **V** **2.25**
Deep-fried sweet plantain.
- SPRING GREENS** **V** **GF** ask for **VG** **2.00**
In a garlic & chilli butter.
- PATATAS BRAVAS IN BITS** **V** **3.95**
Deep-fried potato chunks served with smoky chipotle sauce & aioli.
- CREAMY SLAW** **V** **GF** **2.50**
Lime & coriander slaw.
- SPRING ONION RICE** **V** **VG** **GF** **2.00**
Lightly seasoned rice with garlic & spring onions.
- MIXED SALAD** **V** **VG** **GF** **3.75**
Mixed leaf salad with carrot & cucumber ribbons & roquito peppers, in a pequin pepper & agave dressing.

DESSERTS

- CREAMY CARAMEL CAKE** **V** **5.25**
Layers of soaked sponge drizzled with dulce de leche. Topped with caramelised cream & blueberries.
- CHURROS** **V** **three 4.95 six 7.95**
Cinnamon-sugar dusted churros with dips for dunking. Served with a choice of chocolate ganache or dulce de leche (or both, if you order six).
- BANANA EMPANADA** **V** **5.25**
Crisp pastry filled with banana, sweet plantain & dulce de leche. Served with vanilla ice cream & a drizzle of rum-flavoured syrup.
- NEW CHOCOLATE COCONUT TART** **V** **VG** **5.50**
A rich indulgent chocolate & coconut tart dusted with cocoa, served with a scoop of our dairy-free coconut ice cream.
- MANGO SORBET** **V** **VG** **GF** **4.95**
Three scoops of our mango sorbet.
- NEW COCONUT ICE CREAM** **V** **VG** **GF** **4.95**
Three scoops of our dairy-free coconut ice cream.
- DULCE DE LECHE MACADAMIA CHEESECAKE** **V** **N** **5.95**
Creamy cheesecake with roasted macadamia nuts & dulce de leche caramel sauce.
- TEMBLEQUE** **V** **VG** **GF** **4.95**
A creamy, set coconut pudding with mixed berries & mango purée.
- NEW BRAZILIAN BRIGADEIRO** **V** **N** **4.95**
Create your own Brazilian brigadeiro by combining malted nuts, chocolate ganache & vanilla ice cream.