

# Leicester Square Kitchen

## À La Carte

### Contemporary Mexican

### Contemporary Peruvian

#### Small Plates

Our signature guacamole with homemade paprika-spiced nachos v	8
Crispy tiger prawns with cayenne pepper mayo	14
Crispy peppered calamari with tequila lime sauce	11
Wagyu and chorizo chilli cheese sliders Grilled wagyu and chorizo, fiery Monterey Jack melting cheese, jalapeño and yellow anticucho mayo	13
Mexican matchstick chicken with habanero	10
Grilled corn on the cob with chilli, lime, cayenne pepper and Mexican cream cheese v	7
<b>Salad</b>	
Crispy duck and pomegranate with papaya chilli dressing	9

Sea bass ceviche with diced avocado, corn and red onion	12.5
Robata chicken wings with green habanero chilli sauce	8
Heritage tomatoes with ceviche dressing and cilantro v	6
<b>Salad</b>	
Seared avocado and cancha salad with lemon rocoto dressing v	8

#### Kitchen Entrées

Our Kitchen Entrées have been crafted by our expert culinary team to be enjoyed as individual courses or as sharing plates.

Josper-grilled stone bass with charred kale and crushed Andean chilli lime sea salt	22
28-day-aged 10oz rib-eye with cumin, garlic, cilantro and spiced asparagus	24
Josper-roasted aubergine with cilantro and red onion salad v	14
<b>Side</b>	
Spiced Mexican rice with cilantro and lime v	4.5

Marinated corn-fed chicken with Peruvian-spiced charred kale	16
Sliced beef fillet with griddled avocado salad and red anticucho	26
Charred wild mushroom claypot with truffle and black chilli broth v	16

#### Our Kitchen Specialities

These specialities are our signature dishes that represent the very essence of our Kitchen.

Robata-smoked paprika ribs with mezcal glaze	14
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Robata-grilled chicken skewers with lime and cilantro	17
Smoked lamb cutlets with red anticucho, served on a hot lava stone	24

#### Desserts

Arroz con leche Palm sugar rice pudding, mango and coriander pico de gallo with caramelised tortilla v	7
Mojito blanco Pitaya bionico with white chocolate and mint ice cream, Zacapa rum and fresh lime v	8

Taco Xocolatl Spicy chocolate mole with orange agave salsa and sour cream habanero ice cream v	7
Dulce de leche buñuelos Piloncillo doughnut with spiced citrus, salted caramel and cinnamon sugar v	8

If you have a food allergy or intolerance, please speak to a member of our staff before you order or consume any food or beverage. A discretionary service charge of 12.5% will be added to your bill. All prices are inclusive of VAT. v Suitable for vegetarians.