





LATIN AMERICAN X JAPANESE KITCHEN

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GRILLED ARGENTINIAN BEEF SKEWERS (GF) served with chimichurri sauce	£5.5
SPINACH AND BLUE CHEESE CROQUETTES served with yuzu ponzu sauce	£3.5
COLOMBIAN EMPANADAS - BEEF (GF) served with creole salsa	£4.5
COLOMBIAN EMPANADA - MUSHROOM (GF)(VG) served with creole salsa	£4.5
ROBATA GRILL YAKITORI CHICKEN SKEWER (GF)(S) served with tare sauce, salad & peruvian spicy mayo	£4.95
ROBATA GRILL PORK BELLY LETTUCE TACO served with apple sauce, creole salsa & spicy mayo	£4
ARGENTINIAN GYOZA CHORIZO (S)served with chimichurri sauce	£3.5
SALMON TOSTADA (GF) served with crispy rice cracker, guacamole & ceviche salsa	£3.95
GARLIC PRAWNS CROQUETTES served with chipotle mayo	£3.3
CORN TORTILLA GUACAMOLE (GF)(VG) fried corn tortilla, guacamole & creole salsa	£2.8
GRILLED HALLOUMI & ZUCCHINI SKEWER (GF)(V) drizzled with olive oil & sea salt	£3.6
GRILLED MISO AUBERGINE PATACON TOSTADA (VG)(GF) served with creole salsa	£3.6
BEETROOT CYLINDER (GF)(VG) topped with mixed olives & chipotle sauce	£3.6

Chef Note: For a Light Snack, we recommend 3-4 canapés per person. For a Filling Meal, 6-8 canapés per person.

Additionally, please note that there is a min order requirement of 10 units per item, and the prices listed on the menu are per unit.







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	ARING PLAT	
MEAT PLAT (GF) beef emp & chimichurri	anadas, chicken wings, pork lettuce tacos	£32
· '	TTER ortilla mole tofu tacos, jalapenos hummus room empanadas & sweet potato fries	£28
pork lettuce to mushroom& b	TIVO XL PLATTER cos, chicken wings, jalapenos hummus nachos, eef empanadas, tempura squid, prawn croquettes, sweet jular fries, served with spicy mayo, chipotle and chimichurri	£65
	NATIVO NACHOS (GF)(VG)(S) served with house made jalapeno hummus	£7.5
	HAND CUT CHIMICHURRI FRIES (GF)(VG) Add: peruvian spicy mayo £1	£4.95
	HAND CUT SWEET POTATO FRIES (GF)(VG) Add: peruvian spicy mayo £1	£4.95
	QUINOA SALAD (GF)(VG) With tomatoes, onions & lettuce served with fresh citrus dressing & olive oil	£7.5

The Meat and Veggie platter is suitable for sharing among up to 3 people, or opt for the Nativo XL platter for up to 5 people.

Each side dish is recommended for up to 2 people.

(S) Spicy | (V) Vegetarian | (VG) Vegan | (GF) Gluten-Free







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3 COURSES £39 per person | 2 COURSES £35 per person

3 COURSE MENU

LOBSTER AND PRAWN CROQUETTES

served with peruvian aji amarillo mayo

ARGENTINIAN CHORIZO GYOZAS

served with chimichurri sauce

GUACAMOLE TARTAR

(VG)(GF) served with crushed tomatoes, beetroot, crispy green plantain, tajin & olive oil

4 HOURS ECUADORIAN ROAST PORK BELLY

potatoes, roasted veggies, pork gravy, all served on a large Yorkshire pudding

ARGENTINIAN ROAST BEEF

potatoes, roasted veggies, beef gravy, all served on a large Yorkshire pudding

GRILLED CAULIFLOWER STEAK

(VG)(GF) served with edamame, quinoa, yuzu salsa verde, cassava fries & roasted veggies

ROAST TERIYAKI SALMON

purple peruvian potato mash, roasted veggies & mixed salad

TRIPLE CHOCOLATE MOUSSE

(V)(GF) garnished with berries, mint, white cream & chocolate sticks

COCONUT MOUSSE

(VG)(GF) garnished with passion fruit, berries & mint

MATCHA CHEESECAKE

garnished with forest fruits & chocolate sticks

Please inform us of any allergies or dietary restrictions you may have.
We are committed to accommodating your needs with suitable alternative options.

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