

SYMPHONY MENU

2-Courses – £35 per person

3-Courses – £39 per person

Including a cocktail, tea or coffee & Mexican sweets

D R A M A (select one)

Tamal mexicano, salsa verde, queso y crema

Mexican tamal, salsa verde, cheese, cream

(V) Caldo cristalino de hongos de lluvia y tesoros de la milpa

Crystalline rain mushroom broth with cornfield treasures

Ensalada César Mexicana al carbón con anchoas

Grilled Mexican Caesar salad with anchovies

Pulpo con salsa de chiles ahumados y pétalos de cebolla tatemada

Octopus, smoked chile sauce and burnt onion

Ceviche vampiro con el esplendor del mango y aguanieve de sangrita (£5 supplement)

South coast sea bass ceviche, mango, sangrita sorbet

MAIN ACT (select one)

Mole encacahuatado con raíz de apio rostizada y coliflor encurtido

Peanut mole with roasted celery root, pickled cauliflower

Barbacoa de cordero con salsa de chile morita y garbanzos saltarines*

Lamb shank barbacoa style, salsa of morita chile, jumping chickpeas

Pechuga de pollo al pibil con cebolla morada encurtida y zanahorias rostizadas

“Pibil” chicken breast, pickled red onions, roasted carrots

Pato al mole negro, puré de plátano y arroz rojo*

Duck with black mole, plantain purée, red rice

Rodaballo al chile guajillo con castañas de tierra y mayonesa de ajo quemado (£5 supplement)

Turbot with the character of chile guajillo, sunchokes and charred garlic mayonnaise

Carnitas de cerdo al estilo Michoacán con salsa de chile de árbol (£9 supplement) *

Traditional Michoacán style pork carnitas with arbol chile salsa

**Served with freshly made tortillas*

FINAL CURTAIN (select one)

Fantásticos churros Mexicanos con festín de caramelo y chocolate

Mexican churros, caramel and chocolate feast

Frutas del parque con aguanieve de cítricos y chile piquín

Fresh fruit from the park with citrus sorbets and chile piquin powder

Flan de coco con vainilla

Coconut and vanilla custard

Menu is subject to seasonal & product availability changes. Please speak to a member of the team if you have any dietary allergies or intolerances. All prices include VAT at the current prevailing rate. A discretionary 12.5% service charge will be added to the final bill.