

ELLA CANTA

3-course menu and any 3 cocktails
£80 per person

Pulpo con aceite de chile guajillo y pétalos de cebolla tatemada

Octopus, guajillo oil, charred onion

Suggested pairing – Mayahuel

Maestro Dobel Humito, St Germain elderflower liqueur, lime, salty chilli grapefruit shrub, Peychaud's bitter, Amargo Vallet bitter liqueur

Carnitas de cerdo al estilo Michoacán con salsa de aguacate

Slow-cooked pork, radish, avocado sauce

Suggested pairing – Coa de Jima

Patrón Reposado tequila, Huana Guanabana rum liqueur, homemade spiced-pineapple purée, aloe vera, vanilla syrup, lime, passion fruit and champagne foam.

Fantásticos churros Mexicanos con festín de caramelo y chocolate

Fantastic Mexican churros, caramel and chocolate feast

Suggested pairing – Daisy-Do

Kaffir lime leaves infused Patron Silver tequila, pear purée, lime, homemade ginger syrup, egg white and sage.