



TWILIGHT TANGO

DINNER MENU

STARTER | ENTRADAS

Ceviche

Tuna, wasabi coconut cream, lime salsa, potato crisp (F,G,SD)

Ceviche

Heritage beetroot, mango salsa, pickled shallot, chilli, potato crisp (V,SD)

FROM THE GRILL | DE LA PARILLA

Bife Ancho

Corn fed 10oz Argentinian rib of beef with chimichurri (SD)

Bife de Chorizo

Grass fed 10oz Argentinian sirloin with chimichurri (SD)

Moqueca

Sweet potato, tofu, roasted peppers, chilli, coconut broth (V,S)

DESSERT | POSTRES

Dulce de Leche Pionono

Caramelised pecans, churros, vanilla coffee (V,D,G,E,N,S)

COCKTAILS

Paloma - Inspired by Mexico £15.00

Patron Silver tequila, grapefruit, sugar cane syrup, fresh lime,
Halen Môn sea salt

Pomegranate Mojito - Inspired by Cuba £15.00

Bacardi Carta Blanca, pomegranate, lime, mint, demerara sugar

Please advise us of any food allergies. Whilst every care is taken, we cannot guarantee that our kitchens are an allergen free environment, nor can we guarantee the processes used by our ingredient manufacturers.

(V) Vegetarian, (G) Contains gluten, (D) Contains dairy/milk, (N) Contains nuts, (P) Contains peanuts, (E) Contains egg, (F) Contains fish, (Cr) Contains crustaceans, (M) Contains molluscs, (S) Contains soya, (C) Contains celery, (Mu) Contains mustard, (Se) Contains sesame seeds, (SD) Contains sulphur dioxide, (L) Contains lupin.