

NATIVO
LATIN AMERICAN – JAPANESE

Welcoming classic Pisco sour or Mezcal margarita on arrival

6 course menu

LECHE DE TIGRE (GF)

Tiger's milk bisque with jalapeño and avocado, red Argentinian prawn

TUNA TATAKI TIRADITO (GF)

Tuna in ponzu yuzu citrus dressing, Peruvian aji amarillo mayo, bonito flakes

SEA BASS CEVICHE (GF)

Wild sea-bass cured in aji amarillo tiger's milk, lime, crispy toasted corn, green plantain, choclo & micro coriander

PALATE CLEANSER (GF)

Naranjilla jelly & yuzu sorbet

ECUADORIAN ROASTED PORK BELLY (GF)

4hour roasted pork belly, llapingacho (mashed potato and cheese), peanut sauce, curtido

MISO AND AJI PANCA LAMB CUTTLETS (GF)

Lamb in medium spiced miso and aji panca jus, served with Peruvian asparagus, roasted cherry tomatoes

COCONUT MOUSSE (GF)

Passionfruit coulis, berries and mint



Please inform Us any enquiries related to food allergies or intolerance prior ordering.
All prices include 20% VAT. A discretionary 12.5% service charge will be added to your final bill on the date of the event