

Welcoming Pisco sour or Sakerinha 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

ECUADORIAN ROASTED PORK BELLY (GF)

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

PALATE CLEANSER (GF)

Naranjilla jelly & yuzu sorbet

SEA BASS CEVICHE (GF)

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

MISO AND AJI PANCA MARINATED LAMB CUTTLETS

Lamb in medium spiced aji panca, lamb jus,
served with peruvian asparagus, roasted cherry tomatoes

COCONUT MOUSSE (GF)

Passionfruit coulis, berries and mint



NATIVO

COCKTAILS

PISCO SOUR



Pisco Barsol, lime and lemon juice, bitters

£13

SAKERINHA



Cachaca, sake, lime, ice, classic or mango

£13



WINE

All wine are per bottle only

SPARKLING WHITES & ROSE

PROSSECO EXTRA DRY BEBEME', TREVISO

32

Lovely notes of apricot and apples, citrus fruits, long finish

CHATEAU DE CALLAC WHITE, GRAVES

38

White Bordeaux, semillon - sauvignon; fresh bright nose of gooseberries, pink grapefruits, medium and juicy flavours

FLYING SOLO WHITE, PAYS D'OC

29

Aromas of white fruit and citrus, peach, pineapple, apple, accompanied by mineral and spice notes.

LE MINUETTE ROSE, LONGUEDO ROUSSILLON

38

Reminiscent of a Provencal style, fresh grapefruits, vine peach, cherry blossom, tangy texture with a light minerality, and enchanting well balance

RED WINE

MERLOT, OJO ROJO, CHILE

29

Merlot, soft and elegant, easy drinking

LE ROUGE, BORDEAUX

44

Cabernet franc, medum body, savory classic

MALBEC, MELI BAJO PIEDRA, ARGENTINA

49

Complex and velvety, great in the palate, long finish



nativolondon