Leicester Square Kitchen

À La Carte

Contemporary Mexican   **Contemporary Peruvian**

Small Plates

Mexican		Peruvian	
Our signature guacamole with homemade paprika-spiced nachos	8	Sea bass ceviche with diced avocado, corn and red onion	12
Crispy tiger prawns with cayenne pepper mayo	14	Robata chicken wings with green habanero chilli sauce	8
Crispy peppered calamari with tequila lime sauce	11	Heritage tomatoes with ceviche dressing and cilantro	6
Beef chilli cheese and cilantro sliders with jalapeño mayo	12	**Salad**	
Mexican matchstick chicken with habanero	9	Seared avocado and cancha salad with lemon rocoto dressing	8
Grilled corn on the cob with chilli, lime, cayenne pepper and Mexican cream cheese	7		

Salad

Crispy duck and pomegranate with papaya chilli dressing	9

Kitchen Entrées

Our Kitchen Entrées have been crafted by our expert culinary team to be enjoyed as individual courses or as sharing plates.

Josper-grilled stone bass with charred kale and crushed Andean chilli lime sea salt	22	Marinated corn-fed chicken with Peruvian-spiced charred kale	16
28-day-aged 10oz rib-eye with cumin, garlic, cilantro and spiced asparagus	24	Sliced beef fillet with griddled avocado salad and red anticucho	26
Josper-roasted aubergine with cilantro and red onion salad	14	Charred wild mushroom claypot with truffle and black chilli broth	16

Our Kitchen Specialities

These specialities are our signature dishes that represent the very essence of our Kitchen.

Robata-smoked paprika ribs with mezcal glaze	18
Robata-grilled chicken skewers with lime and cilantro	17
Smoked lamb cutlets with red anticucho, served on a hot lava stone	24

Desserts

Lima sensación Coconut mousse, raspberry tuile, lime sponge, guava purée and mango coulis	7	Frescura de mango Coconut lime sorbet, fresh mango, black sesame and mango coulis	7
Turrón de hielo Frozen yoghurt, white sesame nougat and fresh berries with a raspberry and beer coulis	7	Esfera de chocolate Warm Chapon chocolate doughnuts, caramelised pistachio and dulce de leche ice cream	7