

Leicester
Square
Kitchen

Our À La Carte

Welcome to our kitchen. Home to an exquisite selection of contemporary Mexican and Peruvian small plates.

Contemporary Mexican

To Start

Our homemade nachos and signature guacamole 6

Our Soft Tacos (two tacos per serving)

Dry-rubbed short rib with smoked chilli mayo 5

Tiger prawn with papaya habanero salsa 6

Mayan-spiced marinated chicken with cilantro, black lime, garlic salsa and cayenne pepper mayo (live from our Al Pastor Grill) 5

Josper-grilled chorizo with our signature guacamole, Árbol chilli and spicy lemon salsa 6

Chilli lime veggie chicken 4

Tostadas (three tostadas per serving)

Shredded crab with spicy ginger mayo 6

Smoked tuna with tequila lime mustard 6

Small Plates / Ensaladas

Crispy tiger prawns with cayenne pepper mayo 10

Black Pearl-peppered calamari with tequila lime sauce 9

Beef chilli cheese and cilantro sliders with jalapeño mayo 12

Mexican matchstick chicken with habanero 7

Grilled corn on the cob, chilli lime, cayenne pepper and Mexican cream cheese 6

Crispy duck and pomegranate ensalada with papaya chilli dressing 8

Our signature Mayan-spiced marinated chicken ensalada with cashews, black lime and sesame oil 7

Grilled aubergine with margarita chilli salsa 6

Josper Grill

Black lime and cilantro chicken skewers 8

28-day-aged 10oz rib-eye with cumin, garlic and cilantro 18

Stone bass with crushed Andean chilli lime sea salt 10

Mexican street-spiced asparagus 7

Sides

Mexican-spiced rice with cilantro and lime 3

Chilli-salted midnight black beans 3

Our signature guacamole 4

Contemporary Peruvian

Our Hard Tacos (two tacos per serving)

Tuna with chilli lemon 4

Smoked salmon with jalapeño sauce 4

Beef tartare with ají amarillo 5

Tiger prawn with lime and cilantro 4

Vegetable with tomato salsa 3

Ceviche / Para Picar

Sea bass ceviche with avocado, white corn and red onion 11

Tomato ceviche 6

Sliced salmon, quinoa and paper-thin salad with jalapeño dressing 10

Seared scallop salad with lemon rocoto dressing 10

Avocado corn salad with blackberry dressing 8

Marinated corn-fed chicken with garlic, oregano and ají amarillo 9

Anticucho and Robata

Sliced beef tenderloin anticucho 12

Lamb cutlets with red anticucho 18

Robata pisco-glazed smoked paprika ribs 8

Seared robata tenderstem broccoli, charred kale and shimeji mushroom anticucho (served in our hot clay pot) 7

Robata chicken wings with green habanero chilli sauce 6

Salsas

Papaya and habanero salsa 2

Árbol chilli and spicy lemon salsa 2

Charred lime margarita salsa 2

Anaheim chilli and tomato salsa 2