

MENU

Marinated olives 4 (vegan)

Nocellara olives, infused with fragrant fresh herbs & extra virgin olive oil.

Rustic Bread & tomato salsa 6 (vegan)

Sourdough focaccia with fresh herbs & sun-dried tomato salsa.

Patacones 8 (vegan)

Crispy green plantain bites, & zesty aji-lime dipping sauce

Plantain Melt with Tangy Aji 7 v

Golden plantain topped with melted mozzarella & tangy tamarillo aji salsa.

Avocado Spread 8 (vegan)

A juice avocado guacamole & crispy nachos.

Sticky fingers chicken wings 9

Golden crispy chicken wings, tangy chilli sauce & pickles.

Grilled Sea Bass & Coconut-Lime Sauce 17

With yellow split peas, coconut-lime sauce, and salsa verde.

Pulled Ox Burger 14.50

Juicy Slow-cooked chuck, hot "cutana" burger sauce, smoky applewood cheese.

Glazed Chicken thigh & quinoa 18

Tender glazed chicken thigh, quinoa & beer-infused sauce

Crispy Lovers' & harissa mayo 6 v

Golden crispy lovers potatoes, smoky creamy harissa mayonnaise.

Sticky toffee pudding & coconut cream 7 v

Warm, gooey toffee pudding served with luscious coconut cream.

Dulce de Leche & Cocoa Clouds 6 v

Rich handcrafted chocolate truffles & aromatic Ecuadorian coffee dust.

VG = Vegetarian V= Vegan

If you have any dietary requirements please let us know, however we are unable to guarantee dishes are completely allergen free. Prices include VAT.