

NATIVO X KRAFT DALSTON

FESTIVE MENU

2 COURSES £39

3 COURSES £44

STARTERS

PERUVIAN LOBSTER CAUSA (GF)

Annatto mash, lobster, avocado, mayo and pico de gallo

BEETROOT TARTARE (VG) (GF)

Diced tomatoes, avocado, quinoa, mild chipotle mayo, served with crispy corn tortilla

CHICKEN YAKITORI OR CHIMICHURRI BEEF SKEWERS (GF)

Served on corn tortilla with lettuce and spicy mayo *Tare sauce on chicken yakitori

MAINS

4 HOURS BRAISED IBERIAN PORK CHEEKS IN MALBEC (GF)

Served with roasted carrots and potatoes, chimichurri salsa

PERUVIAN STYLE ROASTED POUSSIN (GF)

Corn fed chicken served with roasted carrots and potatoes served with mild aji amarillo salsa

MISO AUBERGINE (GF) (VG)

Served on a base of mild jalapeño hummus, garnished with quinoa, pomegranate seeds and salsa verde

ROASTED SEA BASS FILLET (GF)

Mixed salad, pico de Gallo served with roasted potatoes and carrots

DESSERT

ECUADORIAN CHOCOLATE & MOCHA BEETROOT CAKE (V)

Chocolate beetroot cake & mocha frosting served with whipped cream, fresh berries and cranberry coulis

COCONUT MOUSSE (VG) (GF)

Garnished with passionfruit coulis, berries and mint

** Pre-ordering a set menu between 1 Oct and 31 Dec will include complimentary welcome prosecco on arrival.*

Before you order your food and drinks, please speak to our staff if you have an allergy or intolerance. Despite efforts to prevent cross-contamination, we do use allergens in our kitchen and any of our dishes may contain traces of allergens. Whole party must order from the same menu. Deposit required to secure booking. A discretionary 12.5% service charge will be added to your bill. Full T&Cs apply, please speak to our lovely team.

(V) vegetarian | (VG) Vegan | (GF) Gluten-Free