

CHAYOTE

Mexican Fusion Restaurant & Bar

SNACKS

Salsa selection with unlimited totopos (GF/VG)	7.5
Chicharrón bites, rocoto jam	8
Guacamole with totopos (GF/VG)	8
Yuca fries, ocopa sauce (VG)	7.5

TO START

Prawn & jalapeño croquetas, guajillo cream	8
Cactus tempura with chipotle & tequera salsas (VG)	7.5
Quinoa slider, guajillo bun, papaya yoghurt & aji amarillo sweet potato (VG)	7
Sea trout tiradito, tigers milk, hibiscus granita (GF)	10
Sea bass & green mango aguachile, red caviar (GF)	12

TOSTADAS & TACOS

(All our tostadas and tacos come in pairs, if you wish to add a third, just let us know!)

Pumpkin, frijoles & chile de arbol tacos (GF/VG)	6
Chicken thigh, ancho-cumin, adobo rub & salsa ranchera tacos (GF)	8
Wild mushroom, piquillo & oaxaca-style cheese tacos (GF)	11
Oxtail, chicharrón, pickled onion & pineapple salsa tacos (GF)	12
Sesame yellowfin tuna & guajillo cream tostadas (GF)	12.5

LAND & SEA

(All our dishes come with fresh tortillas)

Roast chayote, wild mushroom, red mole (GF/VG)	16
Al pastor solomillo, green mole & aji amarillo sweet potato (GF)	22
Iberico pork cheeks carnitas, red & green mole (GF)	24
Hake a la veracruzana (GF)	26
Lamb barbacoa in adobo, wrapped in banana leaf (GF)	28

Please inform a member of staff if you have any food allergies.

A discretionary 13.5% service charge will be added to your bill, all of which is shared among staff.

Card payments only.

Glossary

Adobo: A paste, or marinade made from chili peppers, vinegar, herbs, and spices.

Carnitas: Braised or roasted pork served shredded in small pieces.

Chayote: A succulent green pear-shaped tropical fruit that resembles cucumber in flavour.

Chipotle: A smoked hot chili pepper used in Mexican cooking.

Esquites: Comes from the Nahuatl word "izquilit" which means toasted corn.

Guajillo: A moderately hot variety of chili pepper, used especially in Mexican cooking.

Mole: "sauce" or "concoction." Mole comes from a family of sauces prepared throughout the Oaxaca and Puebla regions of Mexico.

Ocopa: A smooth sauce flavoured with black mint huacatay a plant, originally from the city of Arequipa, Peru.

Tigers milk: Is usually made with lime juice, chilies, celery & salt and it's used to marinate fish.

Totopos: Fried corn tortillas.

Veracruzana: It's a mild tomato sauce prepared with olives and capers.

Yuca: Vegetable with a nutty flavour also known as Cassava.

Rocoto: One of Peru's hottest chilies.