MEXICANA

PREPARED AND PRESENTED BY
CHEF LEONA KO AND OUR LEVEL 3 STUDENTS

AMUSE-BOUCHE – MİAZ (CORN)

SİLKY SWEETCORN VELOUTÉ
CHARRED CORN VELOUTÉ, SMOKED CRÈME FRAÎCHE,
ANCHO CHİLLİ OİL, TOASTED CORN CRUMB

FİRST COURSE- FRESCA (FRESH)

BLUE CORN TOSTADA
YELLOWFİN TUNA TARTARE, AVOCADO CREMA,
PİCKLED RED ONİON, CORİANDER OİL, CHİLLİ CRİSP

COURSE 2 – MAR (SEA)

SCALLOP CEVİCHE VERDE & TEMPURA SCALLOP.
SCALLOP CEVİCHE, TOMATİLLO & JALAPEÑO LECHE DE TİGRE,
COMPRESSED CUCUMBER, CORİANDER, LİME ZEST,
CRİSPY TEMPURA SCALLOP, ANCHO CHİLLİ SALT, CORİANDER OİL

COURSE 3 – RAİCES (ROOTS)

SLOW-BRAİSED BEEF SHORT RİB
OAXACAN MOLE NEGRO, SMOKED SWEET POTATO PURÉE, CHARRED
SPRİNG ONİON, SESAME & COCOA CRUMB

COURSE 4- ÚLTİMO BOCADO (LAST BİTE)

TRES LECHES CHEESECAKE
TRES LECHES-SOAKED VANİLLA CHEESECAKE, BURNT PİNEAPPLE,
COCONUT ESPUMA, CHİLLİ WHİTE CHOCOLATE CRÉMEUX

£29 PER PERSON