barrio
COVENT GARDEN

CABARET OF SIN

Hotel Los Pecadores

STARTERS

Parrilla Chorizo and King Prawn Skewers, Crushed Jersey Royal Potato Salad, Smoked Paprika Aioli (NG)

Chicken Pincho, Aubergine, Grilled Corn, Pepper and Avocado Salsa (NG)

Slow Cooked Baby Calamari Estofado with Olives, Tomato and Capers, Pan De Ajo

Peruvian Potato Causa with Olives, Parsley, Green Bean, Shallot and Salted Almond Salad (VE, NG)

MAINS

Slow Cooked Beef Short Rib, Celeriac, Sweet Potato Mash, Chimichurri, Salsa Asada (NG)

Chicken A La Brasa with Chorizo, Brown Rice and Quinoa Salad, Olives, Tomato, Coriander (NG)

Molasses Cured Hot Smoked Salmon, Watercress and Fennel Salad, Beans, Olives and Crème Fraiche (NG)

Cajun Cauliflower Steak, Chimichurri, Coconut Yogurt, Smoked Almonds (VE, NG)

SIDES ON THE TABLE

Patatas Fritas (VE)

DESSERTS

Chocolate Fudge Brownie, Vanilla Ice Cream (VE, NG)

Buñuelo Doughnut with Dulche De Leche (V)

Pineapple and Rhum Torta, Vanilla Ice Cream (V)