

Leicester
Square
Kitchen

Private Dining Menu

Welcome to our kitchen. Home to an exquisite selection of contemporary Mexican and Peruvian small plates.

Based on a minimum of 10 guests sharing

Menu 1

35

Tuna tacos with chilli lemon

.....
Tomato ceviche

.....
Stone bass with crushed Andean chilli lime sea salt

.....
Grilled aubergine with margarita chilli salsa

.....
Beef chilli cheese and cilantro sliders with jalapeño mayo

.....
Black lime and cilantro chicken skewers

Lima Sensación

Coconut mousse, raspberry tuile, lime sponge, guava purée and mango coulis

If you have a food allergy or intolerance, please speak to a member of our staff before you order or consume any food or beverage. A discretionary service charge of 12.5% will be added to your bill. All prices are inclusive of VAT.

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Menu 2

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Smoked salmon tacos with jalapeño sauce

Avocado and corn salad with blackberry dressing

Mexican street-spiced asparagus

Robata pisco-glazed smoked paprika ribs

Seared robata Tenderstem broccoli, charred kale and shimeji mushroom anticucho (served in our hot clay pot)

Sliced beef tenderloin anticucho

Frescura de Mango

Coconut lime sorbet, fresh mango, black sesame and mango coulis

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Menu 3

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Shredded crab tostadas with spicy ginger mayo

Crispy duck and pomegranate ensalada with papaya chilli dressing

Sliced salmon, quinoa and paper-thin salad with jalapeño dressing

Sea bass ceviche with avocado, white corn and red onion

Marinated corn-fed chicken with garlic, oregano and ají amarillo

Josper-grilled chorizo with our signature guacamole, Árbol chilli and spicy lemon salsa

Lamb cutlets with red anticucho

Turrón de Hielo

Frozen yoghurt, white sesame nougat and fresh berries with a raspberry and beer coulis

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Vegetarian

30

Our homemade nachos and signature guacamole

Chilli lime veggie chicken tacos

Avocado corn salad with blackberry dressing

Mexican street-spiced asparagus

Grilled aubergine with margarita chilli salsa

Seared robata Tenderstem broccoli, charred kale and shimeji mushroom anticucho (served in our hot clay pot)

Turrón de Hielo

Frozen yoghurt, white sesame nougat and fresh berries with a raspberry and beer coulis

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