

Leicester Square Kitchen

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

Four plates - Please select one dish per section

Arrival Cocktail

Pear & Hibiscus Royale
Hennessy Fine de Cognac,
pear, hibiscus, egg white
and Moët & Chandon Brut
.....
Served with our taco selection

Black Pearl-peppered calamari
with tequila lime sauce
.....
Robata pisco-glazed smoked
paprika ribs
.....
Mexican matchstick chicken
with habanero
.....
Mexican street-spiced asparagus

Dinner Menu

Sea bass ceviche with avocado,
corn and red onion
.....
Our signature Mayan-spiced
marinated chicken ensalada with
cashews, black lime and sesame oil
.....
Avocado and corn salad with
blackberry dressing
.....
Tomato ceviche

Stone bass with crushed Andean
chilli lime sea salt
.....
Lamb cutlets with red anticucho
.....
Black lime and cilantro chicken
skewers
.....
Seared robata tenderstem broccoli,
charred kale and shimeji mushroom
anticucho (served in our hot clay pot)

Dessert

Yuzu curd tartlet with raspberry sorbet
and meringue

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.