

# FOOD MENU

## SNACKS

Smoke Almond £3.5  
Green Olives £3.5

Chulpi and Cancha £2.5  
Chipa (cheese bun) £3

## BAR FOOD

Pan Latin and Asian Inspiration

Truffle Mash Croquettes, Huancaína, Black Olives £7 (v)

Edamame Hummus, Daikon Kimchi, Tostada £4

Padron Peppers, Miso, Sesame £4

Shrimp Tostada, Smoked Chipotle, Avocado, Corn, Tuna Mayo £7

Potato Salad, Kewpi Mayo, Crispy Flatbread £6 (v)

Pork Steamed Bun, Tamarind Glazed, Kimchi £5

Crab Causita, Amarillo Mash, Avocado Pure £6

Sea bass ceviche, Amarillo Leche de Tigre £8

Búfala Acevichada, Avocado Leche de Tigre, Jerusalem Artichoke £9 (v)

Churro, Truffle Agave, Goat Curd, Manchego £3 (v)



ORIOLE

## SEASON INSPIRATION

Sweet Potato, Green Curry Ice Cream, Tamarind, Sambal, Palm Heart £10 (ve)

Sirloin Steak, Chimichurri £16

Octopus, Spicy Tomato Sauce, Basil, Wild & Black Garlic £10

Mexican Chicken, Corn Humita, Avocado Salsa £11

Lamb Chops, Miso, Huacatay, Pak Choi, Sambal £14

## SWEET

Black Sesame Cake, Cherry ice Cream, Lychee £5

Eton Mess Semifreddo, Strawberries, Vodka £5



ORIOLE