

YAKUMAMA

BAR SNACKS

Spiced Nuts, crunchy corn

Crunchy corn, peanuts, green sultanas, crunchy fava beans (ve) 3.5

Olives

Mixed olives, chillies, lemon, olive oil, coriander (ve) 4

DESSERTS

Basque Cheesecake

Baked cheesecake, conference pear poached in sweet whey (v) 5.5

Dark Chocolate Empanada

Fried maize parcel filled with dark chocolate, coated in cinnamon sugar and served with roasted plantain and coconut ice cream topped with hazelnut dukkah (ve/gf) 5.5

PLATES

Heritage tomatoes

Isle of White tomatoes, in house queso crema, basil oil, kalamata olives, capers, basil (v/gf)(ve option available) 8

Pumpkin and Mole

Roasted pumpkin, Mexican Mole sauce, lime sour cream, pickled cashew, tortilla + pumpkin seed crumb (v/gf)(ve option available) 8.5

Oyster Mushrooms

Pan fried oyster and shiitake mushrooms tossed in habanero pink peppercorn hot sauce and butter, yellow split pea purée, roasted shallots, chives (v/gf)(ve option available) 8.5

Charred Babygem

Charred babygem lettuce, 'old Winchester', chive and lemon dressing, crispy onions, capers, crumpet croutons (v)(ve option available) 8

Andean potatoes

Crispy potatoes, kalamata olive sauce, red pepper pickle, soft boiled egg, pea shoots, smoked paprika oil (v/gf) (ve option available) 7

Plates To Share.. we recommend 4-5 plates per table of 2
(v) vegetarian / (ve) vegan / (gf) no gluten containing ingredients

For full **allergen** advice please ask.

Please be aware that we regularly use: **gluten, nuts, milk, soya, peanuts, eggs, sesame, mustard and celery**. Traces of these allergens may be present in our food even if not mentioned in the menu description.



@yakumama00