

Welcome to Leicester Square Kitchen. Home to an exquisite selection of contemporary Mexican and Peruvian small plates.

Contemporary Mexican

To Start

Our homemade nachos and signature guacamole	7.5
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Our Soft Tacos (two tacos per serving)

Tiger prawn with papaya habanero salsa	7
Dry-rubbed short rib with smoked chilli mayo	5.5
Mayan-spiced marinated chicken with cilantro, black lime, garlic salsa and cayenne pepper mayo (live from our Al Pastor Grill)	5
Josper-grilled chorizo with our signature guacamole, Árbol chilli and spicy lemon salsa	6
Chilli lime veggie chicken	5

Tostadas (three tostadas per serving)

Shredded crab with spicy ginger mayo	7
Smoked tuna with tequila lime mustard	7

Small Plates / Ensaladas

Crispy tiger prawns with cayenne pepper mayo	12.5
Black Pearl-peppered calamari with tequila lime sauce	9.5
Beef chilli cheese and cilantro sliders with jalapeño mayo	12
Mexican matchstick chicken with habanero	7
Crispy duck and pomegranate ensalada with papaya chilli dressing	8
Our signature Mayan-spiced marinated chicken ensalada with cashews, black lime and sesame oil	7
Grilled corn on the cob, chilli lime, cayenne pepper and Mexican cream cheese	6
Grilled aubergine with margarita chilli salsa	7

Josper Grill

Stone bass with crushed Andean chilli lime sea salt	12
Black lime and cilantro chicken skewers	9
28-day-aged 10oz rib-eye with cumin, garlic and cilantro	20
Mexican street-spiced asparagus	8

Sides

Mexican-spiced rice with cilantro and lime	3
Chilli-salted midnight black beans	3
Our signature guacamole	5

Contemporary Peruvian

Our Hard Tacos (four tacos per serving)

Tuna with chilli lemon	7
Smoked salmon with jalapeño sauce	6
Tiger prawn with lime and cilantro	7
Beef tartare with ají amarillo	9
Vegetable with tomato salsa	5

Ceviche / Para Picar

Sea bass ceviche with avocado, white corn and red onion	12
Tomato ceviche	6
Sliced salmon, quinoa and paper-thin salad with jalapeño dressing	10
Seared scallop salad with lemon rocoto dressing	12
Marinated corn-fed chicken with garlic, oregano and ají amarillo	11
Avocado corn salad with blackberry dressing	8

Anticucho and Robata

Sliced beef tenderloin anticucho	12
Lamb cutlets with red anticucho	20
Robata pisco-glazed smoked paprika ribs	8
Robata chicken wings with green habanero chilli sauce	6
Seared robata Tenderstem broccoli, charred kale and shimeji mushroom anticucho (served in our hot clay pot)	7

Salsas

Papaya and habanero salsa	2
Árbol chilli and spicy lemon salsa	2
Charred lime margarita salsa	3
Anaheim chilli and tomato salsa	2

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.