



Floridita

5th Anniversary Celebration Menu

ceviche of organic salmon

coconut, lime, garbanzo beans, wild rocket

ropa vieja of confit duck

fried quails egg, spinach croquette, spiced tomato sauce

cream of sweet-corn bisque

sauté of tiger prawn, cilantro butter

spit-roast suckling pig

dirty rice, cuban black beans, lime mojo

or

pan-fried seabass

grilled squid, chorizo picante, sauce vierge

dessert selection plate

chocolate pavé, coconut marquise, vanilla crème brûlée

£55 per person

The price quoted is inclusive of VAT at 15% but excluding service charge at 12.5%. All diners at the table should dine from the same menu