

## COCKTAIL SPECIALS

### ALCOHOLIC COCKTAILS

#### POSADAS £13.5

Cantintero Blanco Tequila |  
Oro De Tigre Mezcal | Fig |  
Apple & Raisin Shrub | Ginger

Inspired by Las Posadas the nine nights of Procession, Prayer & Hospitality leading up to Christmas in Mexico. It's a festive tribute to the holiday spirit; rich, bright, and meant to be shared.

Earthy | Smoked | Spiced Fruit

#### PONCHE DEL BOSQUE £13.5

Cantintero Blanco Tequila |  
Narano Orange | Raspberry |  
Rosemary | Mulled Spice |  
Citrus

A wintery riff on the Margarita, Ponche del Bosque draws its soul from Mexican holiday traditions and the depth of the forest. Inspired by ponche navideño, a cocktail with stewed fruits, fresh raspberry with layers of rosemary, citrus, and warming spice. It's dressed for colder nights and candlelit celebrations.

Bright Citrus | Herbal | Warming

### NON-ALC

#### ROSCA ROYALE £9.5

Lyre London Dry | Guava |  
Xmas Spice | Apple | Citrus |  
Wild Idol Sparkling

A regal toast to Día de Reyes and festive indulgence, Rosca Royale takes inspiration from the sweet traditions of Mexico's Rosca de Reyes. Sophisticated and celebratory, layered and joyful as the holiday it honours.

Tropical | Bright | Effervescent

#### SANGRE DE CIELO £9.5

Lyre London Dry | Hibiscus |  
Mulled Spice | Citrus |  
Star Anise

A celestial celebration of winter and ancient ritual, Sangre de Cielo "Blood of the Sky" pours deep crimson like a solstice sunset. Bold hibiscus meets warming mulled spice and bright citrus in a non-alcoholic ode to Mayan myth and seasonal renewal. A drink perfect for sacred nights and festive lights.

Botanical | Tart | Aromatic

THE MAYAN



# FESTIVE FEAST

£59.95 PER PERSON

## PARA PICAR | APPETISER

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### champiñón

Mushroom and potato croquette with apple salsa

## ENTRADA | STARTER

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### venison navideño

Venison marinated with cinnamon and molasses, butter pudding, potato fondant, chestnut puree, red wine sauce

### sopa de castañas (v)

Root vegetables and chestnut soup, candied chestnut, sour cream

### scallops del invierno

Pan-seared scallops, charred leek, onion broth, roasted chestnut

## FUERTE | MAIN

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All served with roasted root vegetables, Brussels sprouts, honey & orange braised carrots

### halibut festivo

Pan-fried halibut, cranberry sauce, herb-infused apple

### wellington de la tierra (v)

Salt-baked beetroot and wild mushroom wellington

### pavo tradicional

Garlic and herb turkey, turkey croquette

### tomahawk real

(TO SHARE BETWEEN 2 | SUPPLEMENT £15 PER GUEST)

28-day aged premium tomahawk steak, perfect for sharing

## POSTRE | DESSERT

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### café panacotta

Coffee panacotta with rich chocolate crumbs

### pudín especial

Sticky toffee pudding, spiced rum sauce, vanilla ice cream

OR

### el rey martini

Rey De Gatos Tequila Mocha | Cold Brew Coffee | Cane Sugar

A liquid dessert that captures the essence of ancient cacao traditions with modern luxury

Velvety – Rich – Invigorating

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If you have any food allergies, please notify a member of our team when placing your order. A 12.5% discretionary service charge will be added to your bill.

(v) Vegetarian, (ve) Vegan, (gf) Gluten-Free.