

New Year's Eve Menu

2 Courses for £36 | 3 Courses for £45 Includes glass of prosecco on arrival STARTERS

Chicken Thigh Skewers

Slow cooked chicken thighs marinated in Aji sauce, with pico de gallo, salsa verde & cancha corn

Mushroom & Chickpea Rojo

Oyster mushrooms, chickpeas, cabbage stewed in a spicy broth, served with 'pao de queijo' bread

Cuban Style Crab Bruschetta

Crab & white wine cooked in a chilli cream sauce, on ciabatta, with a red pepper puree

Beef Feijoada Stew

Shredded spiced beef in a black bean & chorizo stew, with crusty bread

Chipotle Mussels

Fresh mussels in a rich adobo sauce enriched with pil pil butter, with crusty bread

Plantain & Sweet Potato Taco

Topped with Salsa verde, guacamole, charred corn & salsa criolla

MAINS

Tomahawk Sharing Steak For 2 + £10pp

600g beef Tomahawk steak marinated in pil pil butter with chimichurri potatoes, garlic tender stem broccoli & blackened padron peppers

Picanha Asado Majadito

Picanha Steak on Cuban style black bean rice, with fried plantain, and topped with fried egg
Upgrade your steak - Ribeye +£10 | Sirloin +£8 | Fillet +£13

Sticky Pork Belly Feijoada

Slow cooked pork belly in a black bean & chorizo stew, with chimichurri beef tallow mashed potatoes

Slow Braised Lamb Shoulder

Adobo spiced root vegetables in a beer broth topped with sweet potato crisps

Birra Smash Burger

Two chargrilled 4 oz brisket burgers, topped with Birra beef, Mexicana cheese, chimichurri mayo & crispy onions

Blackened Stone Bass

Pan fried stone bass, blackened in cajun spices, with chimichurri potatoes, coriander puree, and topped with crisp samphire

Seafood Pasta Huancaina

King prawns, fresh mussels & market fish cooked in a creamy Peruvian Aji pepper sauce, tossed through linguini

Vegetable Super Grain Salad

Fried plantain & sweet potato on tri colour quinoa with black beans, charred corn, pico de gallo, salsa criolla, smashed avocado, rocket & coriander puree

New Year's Eve Menu

Desserts

Mojito Cheesecake

Avocado & lime cheesecake drizzled with mint & brown sugar syrup

Chocolate & Hazelnut Churros

White chocolate & popcorn ice cream, chocolate sauce

Planoffe Crumble

Fried plantain, dulce de leche sauce, crumble topping with vanilla ice cream

Brazilian style French toast

Cinnamon sugar, condensed milk, pineapple & a mango and vanilla compote

Swap Your Dessert For A Cocktail

Espresso Martini

Vodka, kahula, fresh espresso & sugar

Pornstar Martini

Vodka, passoa, vanilla syrup, passionfruit, lime, served with prosecco

Sours

Pisco, Amaretto, Whiskey or Spiced Rum Your choice of spirt, aromatic bitters, lemon, sugar and egg white

The Fruity Caipirinha

Cachaca, red berry vodka, strawberry puree, fresh lime, sugar

Upgrade Your Prosecco To Bottomless

£25 Per Person

For those who want to make the night even more special, you can upgrade to bottomless prosecco! Enjoy 90 minutes of free flowing bubbles while you relax, celebrate and enjoy your New Years meal at Urban Fresh.

Terms & Conditions - Bottomless Prosecco

- Time starts as soon as the order is taken. Bottomless for 90 mins only
- Drinking to excess will not be permitted and participants are required to drink responsibly at all times (www.drinkaware.co.uk).
- Management reserve the right to withdraw this offer at any time and without prior notice and reserve the right to refuse serving alcohol to any participant at any time without notice