



Anticucho de Pollo S, D

Marinated chicken thigh, tzatziki

14

Anticucho de Camarón S, CS

Shrimps with fresh herbs and lemon gel, cherry tomatoes

22

Ceviche Caribeño F, S

Sea Bream, leche de tigre, passion fruit, habanero, mango, red onion, avocado, pineapple, cucumber

21

Guacamole con Totopos F, S

Avocado, onion, serrano chile, coriander, lemon

21

POSTRES

CHURROS G, D, S

Churros with chocolate sauce

12

Corporate Chef : Rocco Seminara

Executive Chef: Giuseppe Strippoli

C - CELERY | CS - CRUSTACEANS | D - DAIRY | G - GLUTEN | E - EGGS | N - NUTS | F - FISH | MO - MOLLUSCS
MU - MUSTARD | L - LUPIN | P - PEANUTS | SE - SESAME | SO - SOYA BEANS | S - SULPHITES

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Please advise your server of any special dietary requirements, including intolerances and allergies.

A discretionary 15% charge will be added to your bill which comprises a 7.5% service charge and a 7.5% house charge. All prices are inclusive of VAT.