

YAKUMAMA

BAR SNACKS

- Sourdough bread and Chive Butter**
Heritage grain Organic Sourdough from Zafroz bakery in Burnley (v) 4.5
- Spiced Nuts, crunchy corn**
Crunchy corn, peanuts, green sultanas, crunchy fava beans (ve) 3.5
- Olives**
Mixed olives, chillies, lemon (ve/gf) 4
- Curried Split Pea Dip**
toasted pumpkin seeds, pumpkin seed oil (ve/gf) 5

DESSERTS

- Basque Cheesecake**
Basque cheesecake, strawberries (v) 6
- Dark Chocolate Empanada**
Dark chocolate maize empanada dusted in cinnamon sugar, banana + coconut ice cream, peanut praline (ve/gf) 6.5

PLATES

- Elotes**
Grilled sweet corn, charcoal aioli, crunchy corn, Parmesan, lime (v/gf)(ve option available) 8.5
- Cassava Croquetas**
Crispy cassava croquetas filled with Inglewhite goats cheese, Smokey tomato sauce, aioli, white onion and Nigella seeds (v/gf) 8
- Panzanella**
Isle of White tomatoes, sourdough bread, basil and white onion marinated in seasoned tomato juice, red wine vinegar and extra virgin olive oil (ve) 8.5
- Sweet Potato, Old Winchester**
Sweet potato roasted with gojuchang butter, Old Winchester cheese + chive sauce, sourdough crumb, pickles (v)(ve option available) 8
- Andean potatoes**
Crispy potatoes, kalamata olive sauce, red pepper pickle, soft boiled egg, Smoked paprika oil (v/gf) (ve option available) 7.5
- Watermelon, Fennel**
Watermelon, fennel, pickled cucumber, fried curry leaves, lemon, extra Virgin olive oil (ve/gf) 8.5

(v) vegetarian / (ve) vegan / (gf) no gluten containing ingredients

For full allergen advice please ask.

Please be aware that we regularly use: **gluten, nuts, milk, soya, peanuts, eggs, sesame, mustard and celery**. These allergens may be present in our food even if not mentioned in the menu description.



@yakumama00