

ALMANA LATINA

BRAND NEW

RECIPES

HOT NEW
TREND

SOUTH AMERICAN
STYLE COOKING

EXCLUSIVE

2 DAYS
TASTING

£28

 RAVENSAITISLAND

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THE AIT
AT RAVENS AIT



Inspired by our South American head chef, the food from his roots shared with you. All organic and locally sourced straight to the table.

TWO SLOTS AVAILABLE
WEDNESDAY-THURSDAY
(16TH-17TH OF DEC)

7:30-9PM OR
9:15-10:45PM

£28 INCLUDES A
3-COURSE MEAL
AND A GLASS OF
PROSECCO OR WINE.

Contact us
now by emailing
events@ravensait.co.uk
to book your
table.



ALMA LATINA

THE AIT'S SOUTH AMERICAN TRIP

STARTERS

TACOS

Slow cooked , spiced organic pork topped over freshly made corn tortillas, finished with a spicy salsa and colwick cheese

TAJADAS



Shallow fried mature organic plantain slices served with vegan cheese (optional: Organic cottage cheese)

MAIN COURSE

CHIMMICHURRI STEAK

Seared organic sirloin steak served with chimicuri and roasted peppers

PATACONES



Double fried organic green plantain served with a spiced and seasoned bean sauce

DESSERTS

CHURROS



Deep fried pastry served with spiced dulce de leite and chocolate sauce

FLAMBÉED BANANA



Organic banana flambéed with spiced whiskey ,served with a vegan sponge cake

*Enjoy our exclusive ALMA LATINA tasting session with a glass of complimentary prosecco