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C A R O U S E L

BOGOTÁ

Humo Negro

27th - 31st August

Grilled Oysters, Burnt Ivy Cream, Seaweed

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Crab Ceviche, Suero Costeño, Plantain Fritters

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Seabass Crudo, Green Curry, Squid Ink Tempura, Cucumber

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Scallops, Jamón Ibérico, Chayote, Purslane

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BBQ King Oyster Mushroom, Wild Rice, Pistachio

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Poached Cod, Tucupi, Mountain Papaya, White Beans

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Corozo Sorbet, Feijoa Yogurt, Almond Crumble

We source our produce from ethically-minded suppliers who farm, fish and rear with the seasons. Because of this, individual ingredients are subject to change.