



CHEF'S TASTING MENU

Chilli and sesame tuna tartare, blue corn tostada
Tostadas de atun crudo picado, chile y sésamo

Wine recommendation: Casa Lapostolle Semillon, Chile £5.90 (125ml glass)



Sea bass ceviche, passionfruit tiger's milk and cassava crisps
Ceviche de pescado, leche de tigre de maracuyá y yuca crujiente

Wine recommendation: Intipalka Sauvignon Blanc, Peru £6.00 (125ml glass)



Sorbet of the day
Sorbete del dia



Pulled pork on tortilla; sirloin steak on arepa
Cerdo desmechado en tortilla; solomillo de res con arepa

Wine recommendation: Vicentin Blanc de Malbec, Chile £8.00 (125ml glass)



Caribbean lamb stew, sweet potatoes and wild mint
Chilindron de cordero, boniato y yerba buena

Wine recommendation: LA Cetto Petite Sirah, Mexico £5.50 (125ml glass)



Purple corn churros, coffee dulce de leche and chilli-chocolate dips
Churros de maíz morado, dulce de leche, sabor a café y salsa de chocolate con chile

Wine recommendation: Zuccardi 'Malamado' Fortified Malbec, Argentina £9.00 (125ml glass)

Price Per Person: £49.50 (without wines); £79.50 (with wines)

*Chef's Tasting Menus are served Monday-Wednesday.
The Tasting Menus are only available when taken by all guests seated at the table.
Our menus are 100% gluten-free, but please inform us of any allergies at the start of the meal.
Please note a 12.5% discretionary service charge will be added to your bill.*

PALADAR



CHEF'S VEGAN TASTING MENU

Cassava fritters; mora compote and guava sauce
Frituras de yuca; compota de mora y salsa de guayaba

Wine recommendation: Casa Valduga sparkling rosé, Brazil £8.00 (125ml glass)



Palm heart tiradito, aguachile, sweetcorn and candied jalapeño
Tiradito de palmitos, aguachile, maiz y jalapeño dulce

Wine recommendation: La Colonia Torrontes, Argentina £5.00 (125ml glass)



Sorbet of the day
Sorbete del dia



Hominy corn, grilled asparagus, beetroot & bean purée
Mote salteado, espárragos a la plancha, puré de haba y remolacha

Wine recommendation: Ventisquero Chardonnay, Chile £5.70 (125ml glass)



Roast aubergine, fried beans with salsa negra and Maya hummus
Berenjena rotisada, frijoles fritos con salsa negra y Maya hummus

Wine recommendation: Viña San Esteban Pinot Noir, Chile £6.00 (125ml glass)



Purple corn churros; 100% cacao chocolate & ancho chilli dip
Churros de maíz morado; salsa de chocolate con chile ancho

Wine recommendation: Zuccardi 'Malamado' Fortified Malbec, Argentina £9.00 (125ml glass)

Price Per Person: £42.50 (without wines); £72.50 (with wines)

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