

# PALADAR



## CHEF JOSE'S TASTING MENU

*Available on request at the time of booking*

**Tapioca and cheese croquette 'dice', guava and balsamic reduction (V)**

**Quinoa fritter, sour cream, pickled cucumber and jalapeño (V)**

**Pulled jackfruit, criollo corn empanada, serrano chilli salsa (Vg)**

*Wine suggestion: Finca Las Nubes Torrontes, Argentina £5.70 (125ml glass)*



**Nikkei tuna tostada, guacamole, chipotle mayonnaise**

**Seared coconut-chilli prawn on purple corn totopos, mango salsa**

**Octopus tentacle, guajillo & tamarind, mofongo, salsa verde**

*Wine suggestion: San Abello Merlot Rosé, Chile £4.70 (125ml glass)*



**Inter-course sorbet**



**Cochinita pibil taco, roasted pineapple and habanero chilli jam, pickle red onion**

**Grilled lamb anticucho, aji panca paste, minty potato.**

**Grilled lettuce heart with almond & ají amarillo pesto;**

*Wine suggestion: Hacienda Araucano Carmenere, Chile £7.00 (125ml glass)*



**Purple corn churros, chocolate ancho chilli sauce, coffee dulce de leche**

or

**Soursop mousse, crusted physalis, passion fruit coulis**

*Wine suggestion: 'Alcyone' fortified Tannat, Uruguay £7.80 (100ml glass)*

**Price per person: £59.50 or £82.50 with all suggested wines**

*The Tasting Menu is only available when taken by all guests 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.*