



PALADAR

FESTIVE SHARING FEAST



This “Sharing Feast” menu is served at lunch and dinner for a minimum of four guests from late November until 30th December. Reservations are required.

Welcome glass of “Argentina 75” (add £7.50)
Argentine sparkling wine, Argentine gin, soursop, lime

Green Plantain crisps; taquero guacamole (Vg)

Crispy pork belly lettuce tacos, agave & Sriracha chilli sauce reduction

Shredded turkey criollo-corn empanadas; cranberry and chipotle jam

Seared coconut-chilli prawns on blue corn tortilla, mango salsa

‘Carne en Posta’: braised black beef, palm sugar and tamarind reduction, suero costeño (Colombian sour cream), hibiscus-infused plantain

Roasted fillet of halibut; ricotta, peanut and aji amarillo hummus, grilled asparagus

Quinotto (Creamy wild mushroom quinoa ‘risotto’) crispy plantain (V)

All main courses are served with sharing plates of:

Colombian baby potatoes & mojito butter(V)
Grilled lettuce hearts, smoked almond & aji pesto (Vg)

Banana and chocolate bread pudding, smoked cinnamon ice cream (V)

Purple corn churros, chocolate & ancho chilli sauce (Vg), coffee dulce de leche (V)

Add a glass of Late Harvest Torrontes dessert wine (add £7)



Price per person: £45

[Reserve a Table](#)

A credit card guarantee is required to secure tables and a deposit may be taken for parties of more than 15 guests. Christmas crackers are included. Dishes marked (V) are Vegetarian and (Vg) are Vegan.

Our menus are 100% gluten-free but please inform us of any allergies when booking.

12.5% VAT is included in the price and a 12.5% discretionary service charge will be added to the bill