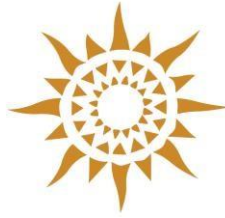


PALADAR



CHEF JOSE'S TASTING MENU

Available on request at the time of booking

Green plantain crisps, taquero Guacamole (Vg)

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

Shredded beef empanadas, criollo corn empanada, serrano chilli salsa

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



Nikkei tuna tostada, guacamole, chipotle mayonnaise

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

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

Wine suggestion: Bodega Garzon Pinot Noir Rosé, Uruguay £6.60 (125ml glass)



Inter-course sorbet



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

Quinotto (creamy wild mushroom quinoa 'risotto') crispy plantain (V)

Grilled lettuce heart with almond & aji amarillo pesto (Vg)

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



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

or

Banana and chocolate bread pudding, smoked cinnamon ice cream

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

Price per person: £59.50 or £85 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.

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