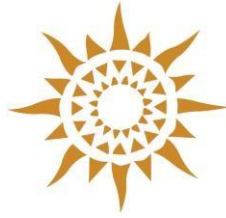


# PALADAR



## 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 criollo-corn empanada, serrano chilli salsa**

*Wine suggestion: Casa Valduga, Brut, Brazil £9.50 (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 £6.80 (125ml glass)*



**Inter-course sorbet**



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

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

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

*Wine suggestion: Vicentin, Blanc de Malbec, Argentina £6.60 (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: Hermanos Late Harvest Torrontes, Argentina £7.80 (125ml 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*

*We can make special arrangements for Vegetarians and Vegans.*

*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 15% discretionary service charge will be added to your bill*