



PALADAR

NEW YEAR'S EVE 5-COURSE TASTING MENU



31st December 2021

Chef Jose's Pasabocas

Welcome Glass of Casa Valduga Brut, (Vale dos Vinhedos, Brazil) 125ml



Green Plantain toston; guacamole taquero

Tapioca and cheese croquette dice; guava and balsamic reduction

Cassava fritters; mora compote

Wine Pairing: Trumpeter Sauvignon Blanc (Mendoza, Argentina) 125ml



Crab ceviche tostada; beetroot & passionfruit purée

Tuna tostada; guacamole and chipotle mayonnaise

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

Wine pairing: Bodega Garzon, Pinot Noir rosé (Maldonado, Uruguay) 125ml



Inter-course palate cleanser



Crispy pork belly lettuce taco; agave and sriracha chilli sauce reduction

Shredded beef criollo-corn empanada; serrano chilli salsa

Cochinita Pibil blue corn tortilla taco; pineapple & habanero chilli jam

Wine pairing: Hacienda Araucano, Carmenere (Colchagua Valley, Chile) 125ml



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

Wine pairing: Alcyone fortified Tannat (Atlántida, Canelones, Uruguay) 75ml

Lunch: £50 / Early Dinner: £60 / Late dinner £75 (inc welcome drink)

+£35 with the four wine pairings

[Reserve a Table](#)

*Our menus are 100% gluten-free but please inform us of any allergies when ordering
Please note a 15% discretionary service charge will be added to your bill*

