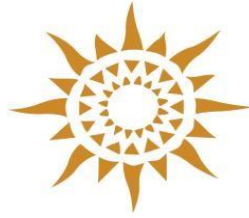


PALADAR



CHEF JOSE'S TASTING MENU

Available on request at the time of booking

From the land

Green plantain crisps, taquero guacamole (Vg)

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

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

Wine suggestion: Casa Valduga, Brut, Brazil (125ml glass)



From the sea

Nikkei tuna tostada, guacamole, chipotle mayonnaise

Seared prawn, Colombian Pacific coast salsa, plantain toston, suero costeño

Wine suggestion: Bodega Garzón, Pinot Noir Rose, Uruguay (125ml glass)



Intercourse

Lulo and jalapeño sorbet, Aguardiente liqueur, Chamoy



From the farm

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

Grilled ox tongue, guajillo and tomato purée, blue corn tortillas

Grilled lettuce heart with almond & ají amarillo pesto

Wine suggestion: L A Cetto, Petite Sirah, Valle de Guadalupe - Mexico (125ml glass)



Sweet endings

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

or

Sweetcorn cake, guava compote, homemade cheese ice cream

Wine suggestion: Hermanos Late Harvest Torrontes, Salta - Argentina (75ml glass)

Price per person: £59.50 or £85 with all suggested wines

Our menus are 100% gluten-free, but please inform us of any allergies at the start of the meal.

20% VAT is included in the price; a 15% discretionary service charge will be added to your bill