

# PALADAR



## ‘FIESTA’ SHARING FEAST MENU

*A selection of our favourite dishes presented as a sharing feast for parties of more than 12*

### **Welcome Cocktail** (+£7.5 per person)

*Mojito: A classic Cuban favourite, with a tropical twist.*



### **Starters**

*Green plantain crisps with guacamole taquero (Vg)  
Tapioca and cheese croquettes, guava and balsamic reduction (V)  
Nikkei tuna tostada, guacamole taquero, chipotle mayo  
Shredded chicken, criollo-corn empanadas, serrano chilli salsa*

**Wine Suggestion: Corralillo Gewurztraminer (75cl Chilean white) £43**



### **Main Dishes**

*Grilled lamb anticuchos, aji panca & tomato purée, crispy minty potatoes  
Seared prawns, Colombian Pacific coast salsa, plantain toston, Suero costeño  
Roasted aubergine, fried beans salsa negra, Maya hummus (Vg)*

Main courses served with:

*Green herb steamed rice with fried garlic (Vg); cassava chips, chipotle mayonnaise (V)*

**Wine Suggestion: C A T Las Pintadas, Cabernet Franc (75cl btl Argentinian red) £42**



### **Dessert platter**

*Cheese mousse, wild Colombian blackberry coulis, star fruit (V)  
Purple corn churros, chocolate & ancho chilli sauce (Vg), coffee dulce de leche (V)  
Duo of home-made ice cream/sorbet, coconut cookies (V)*

**Wine Suggestion: Zuccardi Malamado (75cl btl Argentinian fortified Malbec) £50**

**£46 per person**

*The Fiesta Group Menu is generally offered for parties of 12 or more guests  
V=Vegetarian; Vg = Vegan. Our menus are 100% gluten-free.  
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.*