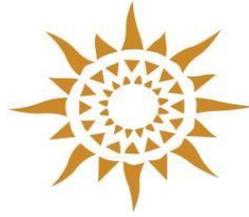


PALADAR



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)

Palm heart ceviche, borojo, truffle oil, tamarind & chipotle
tiger's milk, cassava crisp (Vg)

Wine suggestion: Bouchon Extra Brut, Pais / Cinsault, Chile (125ml glass)



From the sea

Sashimi-grade Nikkei tuna tostada, guacamole, chipotle mayonnaise

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

Seabass ceviche, chontaduro & aji Amarillo tiger's milk, Watermelon radish

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 (V/Vg)

or

Cheese mousse, wild Colombian blackberry coulis, star fruit (V)

Wine suggestion: Malamado Fortified Malbec - Mendoza, Argentina (75ml glass)

Price per person: £70 or £100 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



CHEF JOSE'S VEGETARIAN 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)

**Palm heart ceviche, borojo, truffle oil, tamarind & chipotle
tiger's milk, cassava crisp (Vg)**

Wine suggestion: Bouchon Extra Brut, Pais / Cinsault, Chile (125ml glass)



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

Chickpea falafel, suero costeño, pickled cucumber and jalapeño (V-Vg)

Wine suggestion: Pinot Noir Rosé, Uruguay (125ml glass)



Lulo and jalapeño sorbet, Aguardiente liqueur, Chamoy (Vg)



Roast aubergine, fried beans with salsa negra, Maya hummus (Vg)

Green herb steamed rice with fried garlic (Vg)

Wine suggestion: L.A. Cetto, Petite Sirah, Mexico (125ml glass)



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

or

Cheese mousse, wild Colombian blackberry coulis, star fruit (Vg)

Wine suggestion: Malamado Fortified Malbec - Mendoza, Argentina (75ml glass)

Price per person: £70 or £100 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*