



# PALMADAR

## FESTIVE SHARING FEAST



*The “Festive Sharing Feast” menu is served at lunch and dinner for a minimum of four guests between 22 November and 30 December 2022. Reservations are required.*

Welcome glass of Brazilian Casa Valduga sparkling wine (add £8)

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Green Plantain crisps, taquero guacamole (Vg)  
Shredded turkey, criollo-corn empanadas, cranberry and mora chilli compote  
Tapioca and cheese croquettes with guava & balsamic reduction(V)  
Nikkei Tuna\* tostadas, guacamole and chipotle mayonnaise  
\*marinated raw sashimi grade tuna

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‘Carne en Posta’: braised black beef, palm sugar and tamarind reduction, suero costeño (Colombian sour cream), hibiscus-infused plantain  
Seabass fillet tamal, crushed plantain, peanuts and coconut; yuzu & lulo foam  
Roast aubergine, fried beans with salsa negra, Maya hummus (Vg)  
*All main courses are served with sharing plates of:*  
Green herb steam rice(Vg)  
Cassava chips, chipotle mayonnaise (V)  
Grilled lettuce hearts, smoked almond & aji Amarillo pesto (Vg)

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### Dessert platter includes:

Sweet corn cake, guava compote and fresh cheese ice cream (V)  
Purple corn churros, chocolate & ancho chilli sauce (Vg), coffee dulce de leche (V)  
Duo of home-made ice cream/sorbet, cocada & candied chulpi corn crunch (V)

*Add a 100ml glass of Malamado (Argentinian Port-style fortified Malbec) for £7*



**£46 per person**

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*A credit card guarantee is required to secure tables; a deposit may be taken for parties of more than 20 guests. Christmas crackers are included. Dishes marked (V) are Vegetarian and (Vg) are Vegan.*

*Our menus are 100% gluten-free but please inform us of any allergies when booking.  
20% VAT is included in the price. Please note a 15% discretionary service charge will be added to the bill*