



# PALADAR

## NEW YEAR'S EVE 5-COURSE TASTING MENU



**31<sup>st</sup> December 2022**

Chef Jose's Pasabocas

**Welcome Glass of Casa Valduga Brut, (Vale dos Vinhedos, Brazil) 125ml**  
*(or a virgin mojito for those not partaking of alcohol)*



Green Plantain toston; guacamole taquero  
Tapioca and cheese croquette dice; guava and balsamic reduction  
Cassava fritter; mora & cranberry compote

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



Crab ceviche tostada; beetroot & passionfruit purée  
Tuna tostada; guacamole and chipotle mayonnaise  
Seared prawns, Colombian pacific coast salsa, Plantain toston, suero costeño  
**Wine pairing: Bodega Garzon, Pinot Noir rosé (Maldonado, Uruguay) 125ml**



Lulo jalapeño sorbet, sugar cane Aguardiente, Chamoy



Crispy pork belly, Arepa, guacamole ; agave and sriracha chilli sauce reduction  
Shredded turkey criollo-corn empanadas; serrano chilli salsa  
Cochinita Pibil, blue corn tortilla taco; pineapple & habanero chilli jam  
**Wine pairing: L A Cetto, Zinfandel (Baja California, Mexico) 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

Welcome drink included +£35 with the four wine pairings

*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*

