

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 btl Chilean white) £43



Main Dishes

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

Mains served with:

Green herb steamed rice with fried garlic (Vg); Chimichurri skin-on potato fries (Vg)

Wine Suggestion: Dos Almas, Pinot Noir (75cl btl Chilean red) £39



Dessert platter

*Quinoa and guanabana cream pot, caramelised sugar (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.