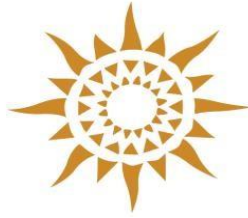


PALADAR



CHEF JOSE'S 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: Casa Valduga, Brut - Valle dos Vinhedos, Brazil (125ml glass)



Sashimi-grade Nikkei tuna tostada, guacamole, chipotle mayonnaise

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

Crispy pork belly, arepas, guacamole, agave & Sriracha chilli sauce reduction

Wine suggestion: Bodega Garzón, Pinot Noir Rose - Maldonado, Uruguay (125ml glass)



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



Grilled ox tongue, guajillo and tomato purée, blue corn tortillas

Cochinita pibil taco, roasted pineapple and habanero chilli jam, pickle red onion

Grilled lettuce heart with almond & ají amarillo pesto

Wine suggestion: L A Cetto, Zinfandel - Valle de Guadalupe, Mexico (125ml glass)



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

or

Quinoa and guanabana cream pot, Caramelised sugar (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. 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

PALADAR



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: Casa Valduga, Brut - Valle dos Vinhedos, Brazil (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 - Maldonado, 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)

Grilled lettuce heart with almond & ají amarillo pesto (Vg)

Wine suggestion: L.A. Cetto, Zinfandel - Guadalupe Valley, Mexico (125ml glass)



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

or

Quinoa and guanabana cream pot, Caramelised sugar (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. 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