

PALADAR



FESTIVE SHARING FEAST MENU

The "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 (optional, add £8)

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*

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)

Dessert platter includes:

Sweetcorn 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 Montes, Late Harvest Gewurztraminer from Chile for £9*

£46 PER PERSON

A credit card guarantee is required on 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