



# 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: Intipalka, Syrah rosé (Ica Valley, Peru) 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: Dos Almas, Gran Reserva, Pinot Noir (Casablanca Valley, Chile) 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*



# PALADAR

## NEW YEAR'S EVE 5-COURSE VEGAN 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  
Chickpea fallafel, pickled cucumber and jalapeño, guacamole  
Cassava fritter; mora & cranberry compote

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



Palm heart ceviche with truffle oil; tamarind & borojo tigers milk, cassava crisp  
Pulled Jackfruit criollo-corn empanadas; serrano chilli salsa

**Wine pairing: Intipalka, Syrah rosé (Ica Valley, Peru) 125ml**



Lulo & jalapeño sorbet, sugar cane aguardiente, chamoy



Tempura diced aubergine, arepa, guacamole; agave and sriracha chilli sauce reduction  
Pulled jackfruit pibil, blue corn tortilla tacos; pineapple & habanero chilli jam

**Wine pairing: Dos Almas Gran Reserva Pinot Noir (Casablanca Valley, Chile) 125ml**



Purple corn churros; 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



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