

PALADAR



‘FIESTA’ SHARING FEAST MENU

A selection of our favourite dishes presented as a sharing feast for parties of more than 10

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 tostadas, guacamole taquero, chipotle mayo
Shredded chicken, criollo-corn empanadas, serrano chilli salsa*

Wine Suggestion: Corralillo Gewurztraminer (75cl btl Chilean white) £43



Main Dishes

*Seabass fillet tamal, crushed plantains, peanuts and coconut: yuzu & lulo foam
‘Carne en Posta’: braised black beef, panela and tamarind reduction,
Suero costeño, Hibiscus-infused plantain.
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

*Sweet corn cake, guava compote, fresh home-made cheese ice cream(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: Laborum Late Harvest Torrontes (50cl btl Argentinian dessert wine) £45

£46 per person

*The Fiesta Sharing Feast Menu is generally offered for parties of 10 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.*