

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, mango & ají amarillo tiger's milk,
sweet potato crisps (Vg)**

Wine suggestion: Casa Valduga, Brut, Brazil (125ml glass)



Sashimi-grade Nikkei tuna tostada, guacamole, chipotle mayonnaise

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

Wine suggestion: Intipalka, Syrah Rosé, Peru (125ml glass)



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



**'Carne en Posta': braised black beef, palm sugar and tamarind reduction,
Suero costeño (Colombian sour cream), hibiscus-infused plantain**

Wine suggestion: Bodegones, Marselan, Uruguay (125ml glass)



Pan-roasted duck breast, braised spinach, Mole poblano

Grilled lettuce heart with almond & ají amarillo pesto

Wine suggestion: Domingo Molina, Malbec, Argentina (125ml glass)



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

or

Sweet corn cake, guava compote, home-made cheese ice cream (V)

Price per person: £80 or £110 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, mango & aji Amarillo tiger's milk,
sweet potato crisp (Vg)**

Wine suggestion: Casa Valduga, Brut, Brazil (125ml glass)



Jackfruit criollo-corn empanada, serrano chilli salsa (Vg)

Chickpea falafel, suero costeño, pickled cucumber and jalapeño (V-Vg)

Wine suggestion: Intipalka, Syrah Rosé, Peru (125ml glass)



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



Pulled jackfruit pibil taco, roasted pineapple and habanero jam (Vg)

Cassava chips with truffle oil & chipotle mayonnaise (V)

Wine suggestion: Bodegones, Marselan, Uruguay (125ml glass)



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: Domingo Molina, Malbec, Argentina (125ml glass)



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

or

Sweet corn cake, guava compote, fresh home-made cheese ice cream (V)

Price per person: £80 or £110 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