



# PALADAR



## ***Valentine's Day Sharing Menu***

*Tuesday 14<sup>th</sup> February 2023*

Suggested Cocktail of the Day: Canchacara £9.50

**Green plantain crisps, taquero guacamole (Vg)**

**Seabass ceviche, mango & aji Amarillo 'tigers' milk', taro crisp**

**Tapioca and cheese croquette dice, guava and balsamic reduction (V)**

*Paired wine suggestion: Indomable, White Malbec, Argentina (125ml gls)*



**Seared prawns, Colombian Pacific coast salsa, plantain toston, suero costeño**

**'Carne en Posta': braised black beef, panela and tamarind reduction,  
hibiscus-infused plantain**

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

*Paired wine suggestion: Bodegones del Sur, Marselan, Uruguay (125ml gls)*



**Raspberry cheese mousse temptation (V)**

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

*Paired wine suggestion: Montes, Late Harvest Gewurztraminer, Chile (125ml gls)*

***Price per person: £60 or £88 with the paired wines***

Please note: You will receive all dishes listed on the menu;  
they are designed to be shared



*Our menus are 100% gluten-free, but 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



## ***Valentine's Day Vegetarian Menu***

*Tuesday 14<sup>th</sup> February 2023*

Suggested Cocktail of the Day: Canchacara £9.50

**Green plantain crisps, taquero guacamole (Vg)**

**Palm heart ceviche, mango & aji Amarillo tiger's milk, sweet potato crisp (Vg)**

**Tapioca and cheese croquette dice, guava and balsamic reduction (V)**

*Paired wine suggestion: Indomable, White Malbec, Argentina (125ml gls)*



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

**Roast aubergine, fried beans with salsa negra, Maya hummus (Vg)**

**Green herb steamed rice with fried garlic (Vg)**

**Grilled lettuce heart with almond & aji amarillo pesto (Vg)**

*Paired wine suggestion: Bodegones del Sur, Marselan, Uruguay (125ml gls)*



**Raspberry cheese mousse temptation (V)**

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

*Paired wine suggestion: Montes, Late Harvest Gewurztraminer, Chile (125ml gls)*

***Price per person: £60 or £88 with the paired wines***

Please note: You will receive all dishes listed on the menu;  
they are designed to be shared



*Our menus are 100% gluten-free, but 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*