

PALADAR



CHEF JOSE'S TASTING MENU

Available on request at the time of booking

The land

Green plantain crisps, taquero guacamole (Vg)

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

Palm heart ceviche, tomate de arbol tiger's milk,
sweet potato crisps (Vg)

Wine suggestion: Casa Valduga, Brut | Vale dos Vinhedos, Brazil (125ml glass)

The sea

Sashimi-grade Nikkei tuna tostada, guacamole, chipotle mayonnaise

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

Wine suggestion: Indomable, White Malbec | Mendoza, Argentina (125ml glass)

Intercourse

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

The farm

Grilled chicken thigh, plantain & pineapple mofongo, Guasacaca sauce

Wine suggestion: Bodegones del Sur, Marselan | Canelones, Uruguay (125ml glass)



Grilled lamb cutlet, ají panca and tomato purée, Andean potatoes & mint sauce

Grilled lettuce heart with almond & ají amarillo pesto

Wine suggestion: Montes Alpha, Carmenere | Colchagua Valley, Chile (125ml glass)

Sweet endings

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

or

Guanabana mousse trifle, passion fruit coulis, star fruit (V)

Price per person: £88 or £118 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*



CHEF JOSE'S VEGETARIAN TASTING MENU

Available on request at the time of booking

The land

Green plantain crisps, taquero guacamole (Vg)

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

Palm heart ceviche, tomate de arbol tiger's milk,
sweet potato crisp (Vg)

Wine suggestion: Casa Valduga, Brut | Vale dos Vinhedos, Brazil (125ml glass)



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

Nikkei palm heart tostada, guacamole, chipotle mayonnaise (V/Vg)

Wine suggestion: Indomable, White Malbec | Mendoza, Argentina (125ml glass)

Intercourse

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 del Sur, Marselan | Canelones, 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: Montes Alpha, Carmenere | Colchagua Valley, Chile (125ml glass)

Sweet endings

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

or

Guanabana mousse trifle, passion fruit coulis, star fruit (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