

# 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 croquettes 'dice', guava and balsamic reduction (V)



### *The sea*

Sashimi-grade Nikkei tuna tostada, guacamole, chipotle mayonnaise

Octopus tiradito, huacatay and jalapeño leche de tigre, pickled red onion



### *Intercourse*

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



### *The grill*

Chicken thighs, achiote and red chilli salsa, torched sweetcorn

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

Gem lettuce, almond and aji amarillo pesto, crushed smoked almonds (Vg)



### *Sweet endings*

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

or

Creamy Guanabana cheesecake, uchuva coulis (V)

***Price per person: £88 or £118 with four 125ml glasses of wine suggested by the sommelier.***

*Our menus are 100% gluten-free. Please inform us of any allergies at the start of the meal. Dishes could change due to availability of products. 20% VAT is included in the price; a 15% discretionary service charge will be added to your bill. Please note we are a cashless venue.*



## CHEF JOSE'S VEGETARIAN TASTING MENU

*Available on request at the time of booking.  
Please ask for a fully vegan version of the menu*

### ***The land***

Green plantain crisps, taquero guacamole (Vg)

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



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

Pulled jack fruit, guajillo chilli sauce, pineapple & habanero jam, blue corn taco (Vg)



### ***Intercourse***

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



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

Grilled cauliflower & halloumi cheese, pumpkin and aji amarillo pesto (V)

Grilled gem lettuce, almond and aji amarillo pesto, crushed smoked almonds (Vg)



### ***Sweet endings***

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

or

Creamy Guanabana cheesecake, uchuva coulis (V)

***Price per person: £88 or £118 with four 125ml glasses of wine  
suggested by the sommelier.***

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