

PALADAR



Otoño Sharing Set Lunch Menu

Served daily at lunchtime for parties of six or more

Starters

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

Crispy pork belly, arepa, guacamole, agave sriracha chilli sauce reduction

Beef & olive criollo-corn empanadas, serrano chilli salsa

Vegan empanadas are available on request

Mains

Grilled chicken thighs, achiote and red chilli mojo, torched sweetcorn

Cochinita pibil, roasted pineapple and habanero chilli jam, blue corn tacos

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

Mains served with:

Green herb rice (Vg) / Cassava chips & chipotle mayo (V) /

Chimichurri skin-on fries (Vg)

Desserts

Purple corn churros, coffee dulce de leche (v) & chilli chocolate sauce (Vg)

Three courses £37.50

Our menu is 100% gluten-free. Please inform us if you have any allergies or special dietary requirements. V=vegetarian; Vg=vegan. This is a special lunch menu. No further discounts apply on the Set Menu. Please note we are a cashless venue. 20% VAT is included and 12.5% discretionary service charge will be added to your bill. Tables of less than three guests will have the starters as sharing dishes, but must choose one main course.