



PALADAR

NEW YEAR'S EVE 2024 CHEF JOSE'S TASTING MENU



Para Empezar

Cucumber ceviche, coconut tiger's milk toasted coconut (Vg)

Green Plantain crisp; guacamole taquero (Vg)



Pa' Picar

Arepa de choclo & queso fresco fritters, melao de caña & star anise(V)

Nikkei Tuna tostada; guacamole and chipotle mayonnaise

Wine: Viña Maquis Rosé, Malbec/Cabernet Franc (Colchagua Valley, Chile) 125ml



El Mar

Pan roasted fillet of sea bream, pumpkin, miso & aji amarillo purée, salsa verde

Wine: Otronia Rugientes 45, Gewurtz/Chardonnay/Pinot Grigio (Patagonia, Argentina) 125ml



La Granja

Lamb skewer, aji panca and tomato purée, Andean potatoes & mint sauce

Grilled Peruvian asparagus, chipotle romesco, almonds & shaved parmesan (V)

Wine: Intipalka, Syrah (Ica Valley, Peru) 125ml



Dulce final

Purple corn churros; coffee dulce de leche, chocolate and ancho chilli sauce

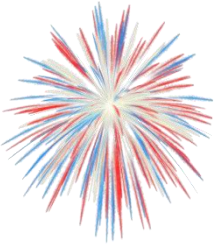
Wine: Alcyone, fortified Tannat (Canelones, Uruguay) 75ml

£99 per person

+£48 with the four wine pairings

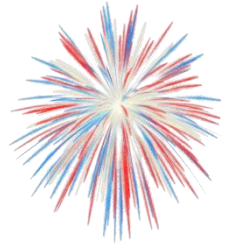


*Our menus are 100% gluten-free but please inform us of any allergies when ordering
Please note a 12.5% discretionary service charge will be added to your bill*



PALADAR

NEW YEAR'S EVE 2024 CHEF JOSE'S VEGAN TASTING MENU



Para Empezar

Cucumber ceviche, coconut tiger's milk toasted coconut

Green Plantain crisp; guacamole taquero



Pa' picar

Cassava fritter; guava and balsamic reduction

Nikkei palm heart tostada; guacamole taquero, crispy onion

Wine: Viña Maquis Rosé, Malbec/Cabernet Franc (Colchagua Valley, Chile) 125ml



La Tierra 1

Pulled jackfruit, guajillo chilli salsa, white corn tortilla;

roasted pineapple & habanero chilli jam

Wine: Otronia Rugientes 45, Gewurtz/Chardonnay/Pinot Grigio (Patagonia, Argentina) 125ml



La Tierra 2

Grilled cauliflower & vegan hallumi cheese, pumpkin seeds and aji Amarillo pesto

Grilled Peruvian asparagus, chipotle romesco, almonds, micro rocket

Wine: Intipalka, Syrah (Ica Valley, Peru) 125ml



Dulce final

Purple corn churros; chocolate and ancho chilli sauce

Wine: Alcyone, fortified Tannat (Canelones, Uruguay) 75ml

£99 per person

+£48 with the four wine pairings



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