

PALADAR



CHEF JOSE'S WINTER TASTING MENU

Available on request at the time of booking

To start

Green plantain crisps, taquero guacamole (Vg)

Sashimi-grade Nikkei tuna, corn tostada, guacamole, chipotle mayonnaise



The sea

Salmon tiradito, ponzu leche de tigre & citrus mayo, crispy boniato

Grilled tiger prawns, plantain tostones, Colombian Pacific coast salsa, suero costeño



Intercourse

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



The farm

Slow cooked quesadilla beef taco, ancho & guajillo chilli beef broth

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

Lechona tolimense (Colombian pulled pork), white corn tortillas, jalapeño & fresh tomatillo salsa

Cassava chips, truffle oil and chipotle mayonnaise (V)



Sweet endings

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

or

Warm banana & choc bread pudding & home-made smoked cinnamon ice cream(V)

Price per person: £92.50

or

£129.50 with four 125ml glasses of wine paired with the courses

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 12.5% 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 if you require a fully vegan version of the menu*

To start

Green plantain crisps, taquero guacamole (Vg)

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



The land

Pulled jack fruit, guajillo chilli sauce, jalapeño & fresh tomatillo salsa, corn tacos(Vg)

Potato & salsa criolla corn empanadas, serrano chilli salsa (Vg)



Intercourse

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



The grill

Roasted cauliflower & halloumi cheese, pumpkin seeds and ají Amarillo pesto (Vg/V)

Grilled beetroot, habanero chilli cream cheese, smoked almonds, rocket(V)

Cassava chips, truffle oil and chipotle mayonnaise (V)



Sweet endings

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

or

Warm banana & choc bread pudding & home-made smoked cinnamon ice cream(V)

Price per person: £92.50

or

£129.50 with four 125ml glasses of wine paired with the courses

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