



# PALADAR



## Valentine's Weekend Sharing Menu

14<sup>th</sup> - 16<sup>th</sup> February 2025

Suggested Cocktail of the Day £12.50

**Green plantain crisps, taquero guacamole (Vg)**

**Nikkei tuna\* tostadas, guacamole and chipotle mayonnaise**

\*marinated raw sashimi grade tuna

**Shredded beef criollo-empanadas, guasacaca sauce**

*Paired wine suggestion: Miolo, Alisios, Pinot Grigio/Riesling, Brazil (125ml gls)*



**Seared prawns, Colombian Pacific coast salsa, plantain toston, suero costeño**

**Slow cooked quesadilla beef tacos, ancho & guajillo chilli beef broth**

**Green herb steamed rice with fried garlic (Vg)**

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

*Paired wine suggestion: La Ronciere, Cantoalba, Pinot Noir, Chile (125ml gls)*



**Raspberry cheese mousse temptation (V)**

**Purple corn churros, chocolate ancho chilli sauce,**

**coffee dulce de leche (Vg / V)**

*Paired wine suggestion: Laborum, Late Harvest Torrontes, Argentina (100ml gls)*

**Price per person: £68 or £95 with the paired wines**

Please note: You will receive all dishes listed on the menu;  
they are designed to be shared

[Reserve a Table](#)



*Our menus are 100% gluten-free, but please inform us of any allergies at the start of the meal.  
20% VAT is included in the price; a 12.5% discretionary service charge will be added to your bill*





# PALADAR



## Valentine's Weekend Vegetarian Menu

14<sup>th</sup> - 16<sup>th</sup> February 2025

Suggested Cocktail of the Day £12.50

**Green plantain crisps, guacamole taquero (Vg)**

**Nikkei palm heart tostadas, avocado (Vg)**

**Black turtle beans criollo-empanadas, guasacaca sauce (V)**

*Paired wine suggestion: Miolo, Alisios, Pinot Grigio/Riesling, Brazil (125ml gls)*



**Pulled jackfruit, guajillo tacos, jalapeño & fresh tomatillo salsa (Vg)**

**Charred cauliflower & halloumi cheese, pumpkin seeds and aji amarillo pesto (V)**

**Green herb steamed rice with fried garlic (Vg)**

**Grilled habanero chilli cream cheese, smoked almonds (V)**

*Paired wine suggestion: La Ronciere, Cantoalba, Pinot Noir, Chile (125ml gls)*



**Raspberry cheese mousse temptation (V)**

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

*Paired wine suggestion: Laborum, Late Harvest Torrontes, Argentina (100ml gls)*

**Price per person: £68 or £95 with the paired wines**

Please note: You will receive all dishes listed on the menu;  
they are designed to be shared

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