

PALADAR



CHEF JOSE'S 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

Sea bass tiradito, roasted yellow pepper & ají amarillo tiger milk, coffee pearls

Grilled octopus anticucho, ají panca sauce, plantain, huacatay chimichurri



Intercourse

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



The grill

Beef skewer, Andean purple potatoes & guasacaca sauce

Chicken thigh, achiote and red chilli mojo, torched sweetcorn

Baby gem lettuce almond & aji Amarillo pesto, smoked almonds (Vg)

Cassava chips, truffle oil and chipotle mayonnaise (V)



Sweet endings

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

or

Tres leches, tiramisu with rum (V)

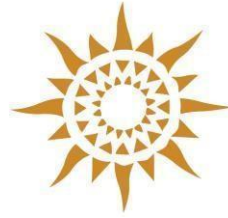
Price per person: £92.50

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.

PALADAR



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, roasted pineapple & habanero chilli jam, corn tacos(Vg)

Black beans, criollo corn empanadas, serrano chilli salsa (Vg)



Intercourse

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



The grill

Grilled Courgette, torched tomato & guajillo chilli puree, mixed quinoa (Vg)

Grilled gem lettuce almond & aji Amarillo pesto, smoked almonds (Vg)

Cassava chips, truffle oil and chipotle mayonnaise (V)



Sweet endings

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

or

Tres leches, tiramisu with rum (V)

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or

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