

# PALADAR



## CHEF JOSE'S TASTING MENU

### TO START

Green plantain crisps, taquero guacamole 🌱

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

*\*marinated raw sashimi grade tuna*

### THE SEA

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

Seabass\* ceviche, chontaduro & ajíamarillo tiger's milk, sweet potato crisps

*\*marinated raw sashimi grade seabass*

### INTERCOURSE

Lulo and jalapeño sorbet, Aguardiente liqueur, Chamoy 🌱

### THE FARM

Seared duck breast, mole poblano with citrus-pickled fennel

Chicken thigh, achiote and red chilli mojo, torched sweetcorn

Golden & red beetroot, habanero chilli crema, smoked almonds 🌱

Cassava chips, truffle oil and chipotle mayonnaise 🌱🌱

### SWEET ENDINGS

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

or

Sweetcorn cake, guava compote & homemade cheese ice cream 🌱

*Price per person: 92.50*

or

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

**Please inform us if you have any allergies or special requirements.**

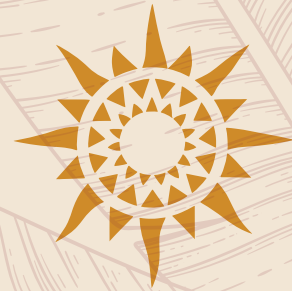
**Our menu is completely gluten-free.**

Vegetarian 🌱

Vegan 🌱

*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

*Please ask when booking if you require a fully vegan version of the menu*

### TO START

Green plantain crisps, taquero guacamole 🌱

Nikkei palm heart tostada, guacamole 🌱, chipotle mayonnaise 🌱

### THE LAND

Pulled jack fruit, guajillo chilli, roasted pineapple & habanero chilli jam, corn tacos 🌱

Black bean criollo corn empanadas, serrano chilli salsa 🌱

### INTERCOURSE

Lulo and jalapeño sorbet, Aguardiente liqueur, Chamoy 🌱

### THE GRILL

Butternut squash "Quinotto", pecan nuts, shaved parmesean 🌱

Golden & red beetroot, habanero chilli crema, smoked almonds 🌱

Cassava chips, truffle oil and chipotle mayonnaise 🌱🌱

### SWEET ENDINGS

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

or

Sweetcorn cake, guava compote & homemade cheese ice cream 🌱

*Price per person: 92.50*

or

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

***Please inform us if you have any allergies or special requirements  
Our menu is completely gluten-free***

Vegetarian 🌱

Vegan 🌱

*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.*