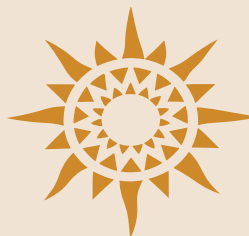


PALADAR



NEW YEAR'S EVE CHEF JOSE'S TASTING MENU

PA'PICAR

Green plantain crisps, taquero guacamole
Hallaca empanadas (festive Venezuelan dish) with guasacaca sauce

MAR Y TIERRA

Wild mushroom ceviche, kiwi, sesame & chipotle leche de tigre

Nikkei Tuna tostada; guacamole and chipotle mayonnaise

**marinated raw sashimi grade seabass*

Wine: Solou, Malbec Rose, (Mendoza, Argentina) 125ml

EL MAR

Pan-seared salmon, caramelised onion mofongo, crispy kale, roast tomato salsa

Wine: Viña Gonzales, Tierra Madre, Semillon/Torontel/País (Maule Valley, Chile) 125ml

LA GRANJA

Lamb cutlet, aji panca and tomato puree, Andean potatoes & mint sauce

Grilled golden & red beetroot, habanero chili crema, smoked almonds

Cassava chips, truffle oil and chipotle mayonnaise

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

DULCE FINAL

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

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

Price per person: £99

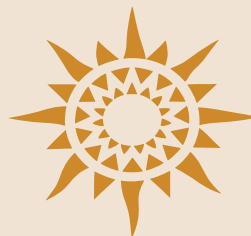
or

£147 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.**

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



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

PA'PICAR

Green plantain crisps, taquero guacamole
Black beans & boniato criollo corn emapanas with serrano chilli salsa

EL BOSQUE

Wild mushroom ceviche, kiwi, sesame & chipotle leche de tigre
Nikkei Palm heart tostada; guacamole and crispy onion
Wine: Solou, Malbec Rose, (Mendoza, Argentina) 125ml

EL CAMPO

Grilled cauliflower & vegan halloumi, pumpkin seeds and aji Amarillo pesto
Wine: Viña Gonzales, Tierra Madre, Semillon/Torontel/País (Maule Valley, Chile) 125ml

LA TIERRA

Roasted aubergine, fried beans with salsa negra, Maya hummus
Grilled golden & red beetroot, vegan habanero chili crema, smoked almonds
Green herb steamed rice with crispy onion
Wine: Intipalka, Syrah (Ica Valley, Peru) 125ml

DULCE FINAL

Purple corn churros, chocolate ancho chilli sauce
Wine: Alcyone, fortified Tannat (Canelones, Uruguay) 75ml

Price per person: £99

or

£147 with four 125ml glasses of wine paired with the courses

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