

PALADAR



DAILY MENU

PA PICAR "TO NIBBLE"

- Deep fried hominy corn dusted with house spice and lime  5.8
- Green plantain crisps, taquero guacamole  12.5
- "Esquites" : Grilled corn kernels, grated feta and crispy onion  9.4
- Criollo corn empanadas of the day, serrano chilli salsa 10.9
- Tapioca & cheese croquette dice with guava and balsamic reduction  10.9
- Crispy por belly arepas, guacamole, agave & sriracha chilli sauce reduction 15.2
- Nikkei tuna* tostadas, guacamole and chipotle mayonnaise 16.9

**marinated raw sashimi grade tuna*

Chef Jose Rubio-Guevara's "Creative Latin American" cuisine retains the authenticity of traditional ingredients and flavours but presents them in a new stylish way. All dishes are 100% naturally gluten-free.

LA TIERRA - THE LAND

- Butternut squash "Quinotto", pecan nuts, shaved parmesan  17.9
- Roast aubergine, fried beans with salsa Negra, Maya hummus  18.9

EL MAR - THE SEA

- Seabass* ceviche, chontaduro & ajiamarillo tiger's milk, sweet potato crisp  17.8
- *marinated raw sashimi grade seabass*
- Grilled tiger prawns, plantain tostones, Colombian pacific coast salsa & Suero costeño 27.8
- Grilled whole squid, sesame salsa macha, onion & coriander curtido 29.9

LA GRANJA- THE FARM

- Grilled chicken thighs, achiote and red chilli mojo, torched sweetcorn 25.7
- Seared duck breast, mole poblano with citrus-pickled fennel 29.5
- Cochinita pibil*, corn tortillas, roasted pineapple & habanero chilli jam 28.5
- *Traditional Yucatan Mexican pulled pork dish*

SIDES

- Green herb steamed rice with crispy fried onion  6.3
- Chimichurri skin-on potato fries  6.9
- Cassava chips, truffle oil and with chipotle mayonnaise   6.9
- Grilled golden & red beetroot, habanero chilli crema, smoked almonds  9.8
- Side trio (rice, chimichurri fries & cassa chips)   17.9

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

(V) = vegetarian 

(Vg) = vegan 

20% VAT is included in the price and 12.5% discretionary service charge will be added to your bill. Please not, we are a cashless venue.

PALADAR



DULCES - SWEET ENDINGS

- Purple corn churros, chocolate & ancho chilli sauce 🌿 , coffee dulce de leche 🌿 10.9
Pairs fantastically with a glass of Alcyone Fortified Tannat – see below
- Sweet corn cake, guava compote & homemade cheese ice cream 🌿 11.5
- Duo of homemade ice cream/sorbet, cocada and candied chulpi corn crunch 🌿 10.3
29.9

DESSERT WINES

- Errazuriz, Late harvest Sauvignon Blanc from chile (100ml glass) 9.8
- Alcyone, Fortified Tannat from Uruguay (100ml glass) 14.9
14.2

DESSERT COCKTAILS

- Expressini (Fair Quinoa Vodka, Fair Coffee Liqueur, Espresso) 16.8
- Té de Matusalem (Rum & passionfruit iced tea) 14.5
- Canelazo (Zhumir Ecuadorian aguardiente 'Hot Toddy') 12.5
- Café de Ketty (Rum Cubay, Dulce de leche, Cinnamon 'Hot Coffee') 13.9

TAPITOS

- Tequila Bonbon (Chocolate tequila, condense milk & orange liqueur) 11.5
28
- Tequila Flights (El Rayo Blanco, Codigo Rosa, Curado, Fortaleza) 32
36
- Agave Flights (Bacanora Aguardiente, Tequila El Rayo, Mezcal Brujo 1, La Venenosa Racilla)

COFFEES

- Espresso 2.9
- Double Espresso 3.8
- Americano 3.8
- Cappuccino 4.0
- Latte 4.0

HERBAL INFUSIONS

- Cacao nibs, Lemon Verbena, Fresh mint, Chamomile, Hibiscus, Green yerba mate, Black tea 3.8

PLEASE ASK TO SEE OUR LIST OF FINE LATIN AMERICAN SPIRITS AND DIGESTIFS

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Video Menu



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