

PALADAR



'FIESTA' SHARING FEAST MENU

A selection of our favourite dishes presented as a sharing feast for parties of more than 10

SUGGESTED WELCOME COCKTAIL

(+£11.5 per person)

Margarita

STARTERS

Green plantain crisps with guacamole taquero 🌿

Tapioca and cheese croquettes, guava and balsamic reduction 🌿

Criollo-corn empanadas of the day, serrano chilli salsa

Nikkei tuna* tostadas, guacamole, chipotle mayo

**marinated raw sashimi grade tuna*

MAIN DISHES

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

Cochinita pibil, corn tortillas, roasted pineapple & habanero chilli jam

Roast aubergine, fried beans salsa negra, Maya hummus 🌿

Mains served with:

Green herb steamed rice with fried garlic 🌿 Chimichurri skin-on potato fries 🌿

Cassava chips, truffle oil and chipotle mayonnaise 🌿 🌿

DESSERT PLATTER

Sweetcorn cake, guava compote & homemade cheese ice cream 🌿

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

Duo of homemade ice cream/sorbet, coconut cookies 🌿

£52.50 per person

Please inform us if you have any allergies or special requirements

Our menu is completely gluten-free

Vegetarian 🌿

Vegan 🌿

Changes to the menu could occur due to availability of products.

Our menus are 100% gluten-free; please inform us of any allergies when booking.

20% VAT is included in the price. Please note we are a cashless venue, and a 12.5% discretionary service charge will be added to the bill.