

PALADAR



DAILY MENU

PA PICAR "TO NIBBLE"

- Deep fried hominy corn dusted with house spice and lime  5.8
- Green plantain crisps, taquero guacamole  12.6
- 'Andinas Bravas': purple Andean potatoes, cheese & ají amarillo crema  9.9
- Criollo corn empanadas of the day, serrano chilli salsa 10.9
- Tapioca & cheese croquette dice with guava and balsamic reduction  10.9
- Crispy pork belly lettuce tacos, guacamole, Sriracha & agave 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

- Roast aubergine, black beans with salsa Negra, Maya hummus  18.9

EL MAR - THE SEA

- Salmon tiradito, ponzu leche de tigre & citrus mayo, crispy boniato  17.9
**marinated raw sashimi grade salmon*
- Grilled tiger prawns, plantain tostones, Colombian pacific coast salsa & Suero costeño 27.8
- Grilled whole squid, sesame salsa macha, onion & coriander curtido  26.5
**add 6 tortillas* £3

LA GRANJA- THE FARM

- Grilled chicken thighs, achiote and red chilli mojo, torched sweetcorn 25.7
- Chargrilled Uruguayan rump steak, house chimichurri & criollo corn arepas 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  6.4
- Chimichurri skin-on potato fries  6.9
- Cassava chips, truffle oil and with chipotle mayonnaise   6.9
- Charred gem lettuce hearts, ají amarillo pesto, smoked almond crunch  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 Alcylene Fortified Tannat - see below
- Creamy Cachaça flan with vibrant mora coulis, toasted coconut, star fruit 🌿 11.5
- Duo of homemade ice cream/sorbet, cocada and candied chulpi corn crunch 🌿 🌿 10.3
- Dessert Trio Platter to share 29.9

DESSERT WINES

- Errazuriz, Late harvest Sauvignon Blanc from Chile (100ml glass) 9.9
- Alcylene, Fortified Tannat from Uruguay (100ml glass) 14.9
- Barsol, Perfecto Amor, Fortified Quebranta/ Torontel/ Italia from Peru (100ml glass) 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

Reserve a Table

Video Menu



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