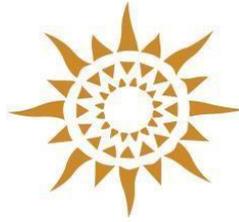


PALADAR



CHEF JOSE'S TASTING MENU

Available on request at the time of booking

The land

Green plantain crisps, taquero guacamole (Vg)

Tapioca and cheese croquettes 'dice', guava and balsamic reduction (V)



The sea

Sashimi-grade Nikkei tuna tostada, guacamole, chipotle mayonnaise

Salmon ceviche, soy sauce and sesame tiger's milk, taro crisp, guacamole



Intercourse

Lulo and jalapeño sorbet, Aguardiente liqueur, Chamoy (Vg)



The farm

Braised & seared beef salteado, huacatay mayonnaise & julienned crispy potatoes

Grilled lamb cutlet, ají panca and tomato purée, Andean potatoes & mint sauce

Grilled gem lettuce, almond and aji amarillo pesto, crushed smoked almonds (Vg)



Sweet endings

Purple corn churros, coffee dulce de leche (V) chocolate ancho chilli sauce (Vg)

or

Sweetcorn cake, guava compote and fresh cheese ice cream (V)

Price per person: £88 or £118 with four 125ml glasses of wine suggested by the sommelier.

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 15% discretionary service charge will be added to your bill. Please note we are a cashless venue.

PALADAR



CHEF JOSE'S VEGETARIAN TASTING MENU

*Available on request at the time of booking.
Please ask for a fully vegan version of the menu*

The land

Green plantain crisps, taquero guacamole (Vg)

Tapioca and cheese croquettes 'dice', guava and balsamic reduction (V)



Nikkei palm heart tostada, guacamole, (Vg) chipotle mayonnaise (V)

Pulled jack fruit, guajillo chilli sauce, pineapple & habanero jam, blue corn taco (Vg)



Intercourse

Lulo and jalapeño sorbet, Aguardiente liqueur, Chamoy (Vg)



Roast aubergine, fried beans with salsa negra, Maya hummus (Vg)

Green herb steamed rice with fried garlic (Vg)

Grilled gem lettuce, almond and aji amarillo pesto, crushed smoked almonds (Vg)



Sweet endings

Purple corn churros, chocolate ancho chilli sauce, coffee dulce de leche (Vg/V)

or

Sweetcorn cake, guava compote and fresh cheese ice cream (V)

Price per person: £88 or £118 with four 125ml glasses of wine suggested by the sommelier.

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 15% discretionary service charge will be added to your bill. Please note we are a cashless venue.