# PALADAR

## FESTIVE SHARING FEAST MENU

All dishes listed are shared between guests ; variations may be served for dietary requirements

### SUGGESTED WELCOME COCKTAIL

Hibisus Royale (extra £10)

### STARTERS

Green plantain crisps with guacamole taquero

Tapioca and cheese croquettes, guava and balsamic reduction

Nikkei tuna tostadas, guacamole, chipotle mayo

Crispy Brussels Sprouts, ají panca mojo, Brazilian farofa

### MAIN DISHES

Banana leaf-wrapped roast sea bream, ripe plantain,
coconut & peanut mofongo, prawn bisque

Chargrilled Uruguayan rump steak, house chimichurri, tenderstem broccoli

Tamal mestizo, pulled jackfruit, raisin, sundried tomato, mole poblano

Mains served with:

Green herb steamed rice with fried garlic ; Chimichurri skin-on potato fries
Cassava chips, truffle oil and chipotle mayonnaise

### DESSERT PLATTER

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

Sweet corn cake, guava compote & cheese homemade ice cream

Duo of home-made ice cream/sorbet, coconut cookies

## £55 per person

Please inform us if you have any allergies or special requirements.
Our menu is completely gluten-free.
(V) = vegetarian
(Vg) = 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.