

# PALADAR



## ' FESTIVE SHARING FEAST MENU

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



### SUGGESTED WELCOME COCKTAIL (+£10 per person)

- Sparkling cocktail

### STARTERS

- Green plantain crisps with guacamole taquero (Vg)🌱  
Tapioca and cheese croquettes, guava and balsamic reduction (V)🌱  
Nikkei tuna tostadas, guacamole, chipotle mayo  
Hallaca empanadas (festive Venezuelan dish) with Guascaca sauce

### MAIN DISHES

- Pan-seared salmon, caramelised onion mofongo, crispy kale, roast tomato salsa  
Seared duck breast, mole poblano with citrus-pickled fennel  
Braised red cabbage, Sikil Pa'k (Mexican pumpkin seed salsa) (Vg)🌱  
Mains served with:  
• Green herb steamed rice with fried garlic (Vg)🌱 ; Chimichurri skin-on potato fries (Vg)🌱  
Cassava chips, truffle oil and chipotle mayonnaise (V)🌱

### DESSERT PLATTER

- Tres leches , tiramisu with rum (V) 🌱  
Sweet corn cake, guava compote & cheese homemade ice cream (v)(🌱)  
Duo of home-made ice cream/sorbet, coconut cookies (V🌱)

£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.