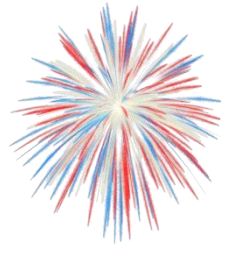


PALADAR



NEW YEAR'S EVE 2023 TASTING MENU



Para Empezar

Cucumber ceviche, coconut tiger's milk toasted coconut

Welcome glass of sparkling wine OR Virgin Bramboleño



Pa' Picar

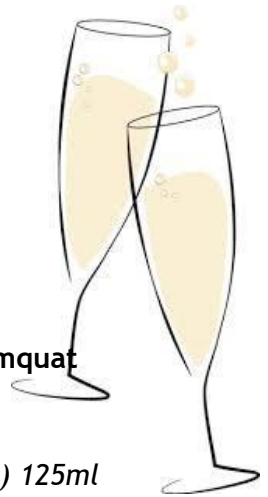
Green Plantain crisp; guacamole taquero

Tapioca and cheese croquette dice; guava and balsamic reduction

Ginger & star anise cured sea trout tiradito, habanero cream, beetroot & kumquat

Nikkei Tuna tostada; guacamole and chipotle mayonnaise

Wine Pairing: Viña Marty, Goutte d'Argent, Sauvignon Blanc (Leyda Valley, Chile) 125ml



El Mar

Pan roasted miso halibut, pumpkin coconut & aji amarillo puree, red quinoa

Wine pairing: Bodega Pablo Fallabrino, Arneis/Chardonnay (Uruguay) 125ml



La Granja

Carne en posta: braised black beef, panela and tamarind reduction,

Suero costeño (Colombian sour cream), hibiscus-infused plantain

Wine pairing: Domingo Molina, Malbec (Salta, Argentina) 125ml



Dulce

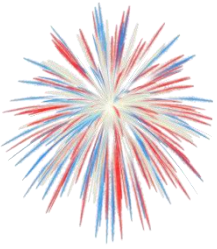
Purple corn churros; coffee dulce de leche, chocolate and ancho chilli sauce

Wine pairing: Alcyone fortified Tannat (Canelones, Uruguay) 75ml

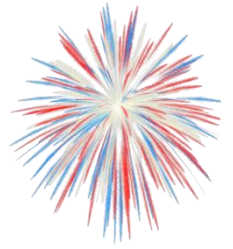
£99 per person

Welcome drink included +£44 with the four wine pairings

*Our menus are 100% gluten-free but please inform us of any allergies when ordering
Please note a 15% discretionary service charge will be added to your bill*



PALADAR



NEW YEAR'S EVE 2023 VEGAN TASTING MENU



Para Empezar

Cucumber ceviche, coconut tiger's milk toasted coconut

Welcome glass of sparkling wine OR Virgin Bramboleño



Pa' picar

Green Plantain toston; guacamole taquero

Cassava fritter; guava and balsamic reduction

Potato and salsa criolla, corn empanadas; serrano chilli salsa

Nikkei palm heart tostada; guacamole vegan chipotle mayo

Wine Pairing: Viña Marty, Goutte d'Argent, Sauvignon Blanc (Leyda Valley, Chile) 125ml



La Tierra 1

Pulled jackfruit, guajillo chilli salsa, blue corn tortilla tacos;

pineapple & habanero chilli jam

Wine pairing: Bodega Pablo Fallabrino, Arneis/Chardonnay (Uruguay) 125ml



La Tierra 2

Roast baby aubergine, fried beans with salsa negra, Maya Hummus

Wine pairing: Domingo Molina, Malbec (Salta, Argentina) 125ml



Dulce

Purple corn churros; chocolate and ancho chilli sauce

Wine pairing: Alcyone fortified Tannat (Atlántida, Canelones, Uruguay) 75ml

£99 per person

Welcome drink included +£44 with the four wine pairings

*Our menus are 100% gluten-free but please inform us of any allergies when ordering
Please note a 15% discretionary service charge will be added to your bill*