PALADAR

Valentine's Day Sharing Menu

Wednesday14th February 2024

Suggested Cocktail of the Day: Canchacara £9.50

Green plantain crisps, taquero guacamole (Vg)

Seabass ceviche, coconut tiger's milk, toasted coconut flakes

Tapioca and cheese croquette dice, guava and balsamic reduction (V)

Paired wine suggestion: Indomable, White Malbec, Argentina (125ml gls)

Seared prawns, Colombian Pacific coast salsa, plantain toston, suero costeño

**Braised & seared beef salteado, huacatay mayonnaise &
juliane crispy potatoes**

Grilled lettuce heart with almond & ají amarillo pesto (Vg)

Paired wine suggestion: Bodegones del Sur, Marselan, Uruguay (125ml gls)

Raspberry cheese mousse temptation (V)

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

Paired wine suggestion: Montes, Late Harvest Gewurztraminer, Chile (125ml gls)

Price per person: £62 or £89 with the paired wines
Please note: You will receive all dishes listed on the menu;
they are designed to be shared

Our menus are 100% gluten-free, but please inform us of any allergies at the start of the meal.

20% VAT is included in the price; a 15% discretionary service charge will be added to your bill

PALADAR

Valentine's Day Vegetarian Menu
Wednesday 14th February 2024

Suggested Cocktail of the Day: Canchacara £9.50

Green plantain crisps, taquero guacamole (Vg)

Cucumber ceviche, coconut tiger's milk, toasted coconut flakes (Vg)

Tapioca and cheese croquette dice, guava and balsamic reduction (V)

Paired wine suggestion: Indomable, White Malbec, Argentina (125ml gls)

Pulled jackfruit, guajillo tacos, roasted pineapple and habanero jam (Vg)

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

Green herb steamed rice with fried garlic (Vg)
Grilled lettuce heart with almond & ají amarillo pesto (Vg)

Paired wine suggestion: Bodegones del Sur, Marselan, Uruguay (125ml gls)

Raspberry cheese mousse temptation (V)

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

Paired wine suggestion: Montes, Late Harvest Gewurztraminer, Chile (125ml gls)

Price per person: £62 or £89 with the paired wines
Please note: You will receive all dishes listed on the menu;
they are designed to be shared

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