

# PALADAR



## CHEF JOSE'S WINTER TASTING MENU

*Available on request at the time of booking*

### *To start*

Green plantain crisps, taquero guacamole (Vg)

Sashimi-grade Nikkei tuna, corn tostada, guacamole, chipotle mayonnaise



### *The sea*

Salmon tiradito, ponzu leche de tigre & citrus mayo, crispy boniato

Grilled tiger prawns, plantain tostones, Colombian Pacific coast salsa, suero costeño



### *Intercourse*

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



### *The farm*

Slow cooked quesadilla beef taco, ancho & guajillo chilli beef broth

Grilled chicken thighs, achiote and red chilli mojo, torched sweetcorn

Lechona tolimense (Colombian pulled pork), white corn tortillas, jalapeño & fresh tomatillo salsa

Cassava chips, truffle oil and chipotle mayonnaise (V)



### *Sweet endings*

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

*or*

Warm banana & choc bread pudding & home-made smoked cinnamon ice cream(V)

**Price per person: £92.50**

*or*

**£129.50 with four 125ml glasses of wine paired with the courses**

*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 12.5% discretionary service charge will be added to your bill. Please note we are a cashless venue.*



## CHEF JOSE'S VEGETARIAN TASTING MENU

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

### ***To start***

Green plantain crisps, taquero guacamole (Vg)

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



### ***The land***

Pulled jack fruit, guajillo chilli sauce, jalapeño & fresh tomatillo salsa, corn tacos(Vg)

Potato & salsa criolla corn empanadas, serrano chilli salsa (Vg)



### ***Intercourse***

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



### ***The grill***

Roasted cauliflower & halloumi cheese, pumpkin seeds and ají Amarillo pesto (Vg/V)

Grilled beetroot, habanero chilli cream cheese, smoked almonds, rocket(V)

Cassava chips, truffle oil and chipotle mayonnaise (V)



### ***Sweet endings***

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

or

Warm banana & choc bread pudding & home-made smoked cinnamon ice cream(V)

***Price per person: £92.50***

or

***£129.50 with four 125ml glasses of wine paired with the courses***

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