

PALADAR



CHEF'S TASTING MENU

Chilli and sesame tuna tartare, blue corn tostada
Tostadas de atun crudo picado, chile y sésamo

Wine recommendation: Casa Lapostolle Semillon, Chile £5.90 (125ml glass)



Sea bass ceviche, lulo & jalapeño tiger's milk, sweet potato crisps
Ceviche de lubina, leche de tigre de lulo y jalapeño, crujiente de boniato

Wine recommendation: Intipalka Sauvignon Blanc, Peru £6.00 (125ml glass)



Sorbet of the day
Sorbete del dia



Pulled pork on tortilla; sirloin steak on arepa
Cerdo desmechado en tortilla; solomillo de res con arepa

Wine recommendation: Vicentin Blanc de Malbec, Chile £8.00 (125ml glass)



**Braised black beef, tamarind & panela reduction, sweet plantain,
Colombian-style sour cream**
Carne en posta, reducción de panela y tamarindo, platano maduro, suero costeño

Wine recommendation: LA Cetto Petite Sirah, Mexico £5.50 (125ml glass)



Purple corn churros, coffee dulce de leche and chilli-chocolate dips
Churros de maíz morado, dulce de leche, sabor a café y salsa de chocolate con chile

Wine recommendation: Zuccardi 'Malamado' Fortified Malbec, Argentina £9.00 (125ml glass)

Price Per Person: £49.50 (without wines); £79.50 (with wines)

*Chef's Tasting Menus are served Monday-Wednesday.
The Tasting Menus are only available when taken by all guests seated at the table.
Our menus are 100% gluten-free, but please inform us of any allergies at the start of the meal.
Please note a 12.5% discretionary service charge will be added to your bill.*

PALADAR



CHEF'S VEGAN TASTING MENU

Cassava fritters; mora compote and guava sauce
Frituras de yuca; compota de mora y salsa de guayaba

Wine recommendation: Casa Valduga sparkling rosé, Brazil £8.00 (125ml glass)



**Rocket, carrot and raisin salad, agave and chipotle vinaigrette,
cacao shavings**

Arugula, zanahoria, pasas con vinagreta de agave y chipotle, virutas de cacao

Wine recommendation: La Colonia Torrontes, Argentina £5.00 (125ml glass)



Sorbet of the day
Sorbete del dia



Palm heart ceviche, jalapeño tiger's milk, cassava chips, fried mote
Ceviche de palmitos, jalapeño leche de tigre, tiras de yuca, mote crujiente

Wine recommendation: Ventisquero Chardonnay, Chile £5.70 (125ml glass)



Roast aubergine, fried beans with salsa negra and Maya hummus
Berenjena rotisada, frijoles fritos con salsa negra y Maya hummus

Wine recommendation: Viña San Esteban Pinot Noir, Chile £6.00 (125ml glass)



Purple corn churros; 100% cacao chocolate & ancho chilli dip
Churros de maíz morado; salsa de chocolate con chile ancho

Wine recommendation: Zuccardi 'Malamado' Fortified Malbec, Argentina £9.00 (125ml glass)

Price Per Person: £42.50 (without wines); £72.50 (with wines)

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