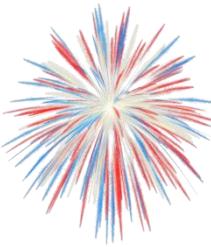
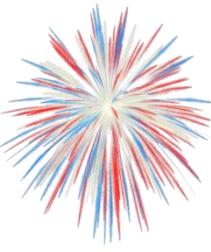


PANADER

NEW YEAR'S EVE 2024 CHEF JOSE'S TASTING MENU



Para Empezar

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

Green Plantain crisp; guacamole taquero (Vg)



Pa' Picar

Arepas de choclo & queso fresco fritters, melao de caña & star anise(V)

Nikkei Tuna tostada; guacamole and chipotle mayonnaise

Wine: Viña Maquis Rosé, Malbec/Cabernet Franc (Colchagua Valley, Chile) 125ml



El Mar

Pan roasted fillet of sea bream, pumpkin, miso & aji amarillo purée, salsa verde

Wine: Otronnia Ruijentes 45, Gewurtz/Chardonnay/Pinot Grigio (Patagonia, Argentina) 125ml



La Granja

Lamb skewer, ají panca and tomato purée, Andean potatoes & mint sauce

Grilled Peruvian asparagus, chipotle romesco, almonds & shaved parmesan (V)

Wine: Intipalka, Syrah (Ica Valley, Peru) 125ml



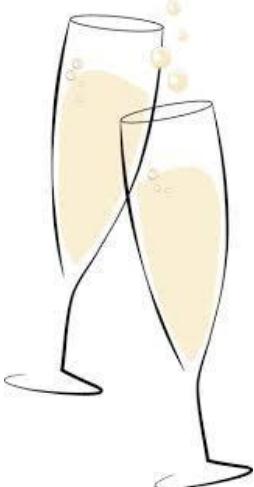
Dulce final

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

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

£99 per person

+£48 with the four wine pairings

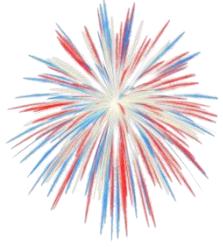
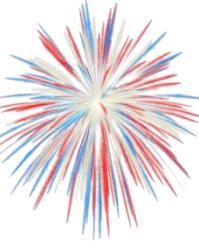


*Our menus are 100% gluten-free but please inform us of any allergies when ordering
Please note a 12.5% discretionary service charge will be added to your bill*

PALADAR

NEW YEAR'S EVE 2024

CHEF JOSE'S VEGAN TASTING MENU



Para Empezar

Cucumber ceviche, coconut tiger's milk toasted coconut

Green Plantain crisp; guacamole taquero



Pa' picar

Cassava fritter; guava and balsamic reduction

Nikkei palm heart tostada; guacamole taquero, crispy onion

Wine: Viña Maquis Rosé, Malbec/Cabernet Franc (Colchagua Valley, Chile) 125ml



La Tierra 1

Pulled jackfruit, guajillo chilli salsa, white corn tortilla;
roasted pineapple & habanero chilli jam

Wine: Otronria Rugientes 45, Gewurtz/Chardonnay/Pinot Grigio (Patagonia, Argentina) 125ml



La Tierra 2

Grilled cauliflower & vegan hallumi cheese, pumpkin seeds and aji Amarillo pesto
Grilled Peruvian asparagus, chipotle romesco, almonds, micro rocket

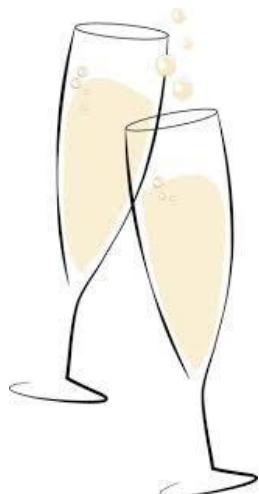
Wine: Intipalka, Syrah (Ica Valley, Peru) 125ml



Dulce final

Purple corn churros; chocolate and ancho chilli sauce

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



£99 per person

+£48 with the four wine pairings

*Our menus are 100% gluten-free but please inform us of any allergies when ordering
Please note a 12.5% discretionary service charge will be added to your bill*