PALADAR

DAILY MENU

PA PICAR "TO NIBBLE"

- Deep fried hominy corn dusted with house spice and lime 5.8
- Green plantain crisps, taquero guacamole 12.8
- 'Andinas Bravas': purple Andean potatoes, cheese & ají amarillo crema 10.2
- Pandebono (Colombian cheese bread) vegetarian chorizo butter 11.2
- Tapioca & cheese croquette dice with guava and balsamic reduction 10.9
- Crispy pork belly lettuce tacos, guacamole, Sriracha & agave reduction 15.2
- Nikkei tuna* tostadas, guacamole and chipotle mayonnaise 16.9

**marinated raw sashimi grade tuna*

Chef Jose Rubio-Guevara's "Creative Latin American" cuisine retains the authenticity of traditional ingredients and flavours but presents them in a new stylish way.
All dishes are 100% naturally gluten-free.

LA TIERRA - THE LAND

- Roast aubergine, black beans with salsa negra, Maya hummus 18.9

Vegan menu with other dishes available (please ask your server)

EL MAR - THE SEA

- Salmon tiradito, ponzu leche de tigre & citrus mayo, crispy boniato 17.9
  **marinated raw sashimi grade salmon*
- Grilled tiger prawns, plantain tostones, Colombian pacific coast salsa, suero costeño 29.8
- Roast sea bream wrapped in banana leaf, ripe plantain, coconut & peanut mofongo, prawn bisque 32.5

LA GRANJA- THE FARM

- Grilled chicken thighs, achiote and red chilli mojo, torched sweetcorn 26.7
- Chargrilled Uruguayan rump steak, house chimichurri, tenderstem brocolli 31.5
- Cochinita pibil*, corn tortillas, roasted pineapple & habanero chilli jam 29.5

**Traditional Yucatan Mexican pulled pork dish*

SIDES

- Green herb steamed rice with crispy fried onion 6.4
- Chimichurri skin-on potato fries 6.9
- Cassava chips, truffle oil and with chipotle mayonnaise 6.9
- Charred gem lettuce hearts, ají amarillo pesto, smoked almond crunch 9.8
- Side trio (rice, chimichurri fries & cassava chips) 17.9

Please inform us if you have any allergies or special requirements.
Our menu is completely gluten-free.
(V) = vegetarian
(Vg) = vegan

20% VAT is included in the price and 12.5% discretionary service charge will be added to your bill. Please note, we are a cashless venue.

PALADAR

DULCES - SWEET ENDINGS

- Purple corn churros, chocolate & ancho chilli sauce, coffee dulce de leche — 10.9
  Pairs fantastically with a glass of Alcyone Fortified Tannat – see bellow
- Sweetcorn sponge filled with guava compote, homemade cheese ice cream — 11.5
- Duo of homemade ice cream/sorbet, cocada and candied chulpi corn crunch — 10.3
- Dessert Trio Platter to share — 29.9

DESSERT WINES

- Errazuriz, Late harvest Sauvignon Blanc from chile (100ml glass) — 9.9
- Alcyone, Fortified Tannat from Uruguay (100ml glass) — 14.9
- Barsol, Perfecto Amor, Fortified Quebranta/ Torontel/ Italia from Peru (100ml glass) — 14.2

DESSERT COCKTAILS

- Espressini (Fair Quinoa Vodka, Fair Coffee Liqueur, Expresso) — 16.8
- Té de Matusalem (Rum & passionfruit iced tea) — 14.5
- Canelazo (Zhumir Ecuadorian aguardiente 'Hot Toddy') — 12.5
- Café de Ketty (Rum Cubay, Dulce de leche, Cinnamon 'Hot Coffee') — 13.9

TAPITOS

- Tequila Bonbon (Chocolate tequila, condensed milk & orange liqueur) — 11.5
- Tequila Flights (El Rayo Blanco, Codigo Rosa, Curado, Fortaleza) — 28
- Agave Flights (Bacanora Aguamiel, Tequila El Rayo, Mezcal Bruxo 1, La Venenosa Raicilla) — 34
- Mezcal Flights (Bruxo 1 Espadin, Koch'el Ensamble, Koch'el Madrecuishe, The Lost Explorer) — 38

COFFEES

- Espresso — 2.9
- Double Espresso — 3.8
- Americano — 4.0
- Cappuccino — 4.3
- Latte — 4.3

HERBAL INFUSIONS

Cacao nibs, Lemon Verbena, Fresh mint, Chamomile, Hibiscus, Green yerba mate, Black tea — 4.0

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Video Menu

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