# PALADAR

## CHEF JOSE'S TASTING MENU

### PA'PICAR

Green plantain crisps, taquero guacamole

Pandebono (Colombian cheese bread), vegetarian chorizo butter

### MAR Y GRANJA

Nikkei tuna tostadas, guacamole and chipotle mayonnaise

Crispy pork belly taco, guacamole, sriracha & agave reduction

### INTERCOURSE

Lulo and jalapeño sorbet, Aguardiente liqueur, Chamoy

### MAR Y TIERRA

Roast sea bream wrapped in banana leaf, ripe plantain, coconut & peanut mofongo, prawn bisque

Grilled gem lettuce hearts, ají amarillo pesto, smoked almond crunch

Chimichurri skin-on potato fries

### DULCE FINAL

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

or

Sweetcorn sponge filled with guava compote, homemade cheese ice cream

***Price per person: 92.50***

***or***

***133 with four 125ml glasses of wine paired with the courses***

Please inform us if you have any allergies or special requirements.
Our menu is completely gluten-free.

Vegetarian
Vegan

*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.*

# PALADAR

## CHEF JOSE'S VEGETARIAN TASTING MENU

### PA'PICAR

Green plantain crisps, taquero guacamole

Pandebono (Colombian cheese bread), vegetarian chorizo butter

### EL CAMPO

Nikkei palm heart tostatda, guacamole

Crispy hominy corn lettuce taco, guacmole, Sriracha & agave reduction

### INTERCOURSE

Lulo and jalapeño sorbet, Aguardiente liqueur, Chamoy

### LA TIERRA

Pulled jackfruit, guajillo chilli, rosted pineapple & habanero chilli jam, corn tacos

Charred gem lettuce hearts, ají amarillo pesto, smoked almond crunch

Chimichurri skin-on potato fries

### DULCE FINAL

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

or

Sweetcorn sponge filled with guava compote, homemade cheese ice cream

***Price per person: 92.50***

***or***

***133 with four 125ml glasses of wine paired with the courses***

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