PALADAR

'FIESTA' SHARING FEAST MENU

A selection of our favourite dishes presented as a sharing feast for parties of more than 10

SUGGESTED WELCOME COCKTAIL

(+£11.5 per person)

Margarita

STARTERS

Green plantain crisps with guacamole taquero

Tapioca and cheese croquettes, guava and balsamic reduction

Crispy pork belly lettuce tacos, guacamole, Sriracha & agave reduction

Nikkei tuna* tostadas, guacamole, chipotle mayo

**marinated raw sashimi grade tuna*

MAIN DISHES

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

Cochinita pibil, corn tortillas, roasted pineapple & habanero chilli jam

Roast aubergine, black beans salsa negra, Maya hummus

Mains served with:

Green herb steamed rice with fried garlic Chimichurri skin-on potato fries

Cassava chips, truffle oil and chipotle mayonnaise

DESSERT PLATTER

Creamy Cachaça flan with vibrant mora coulis, toasted coconut, star fruit

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

Duo of homemade ice cream/sorbet, coconut cookies

£52.50 per person

Vegetarian
Vegan

Reserve a Table

Changes to the menu could occur due to availability of products.
Our menus are 100% gluten-free; please inform us of any allergies when booking.
20% VAT is included in the price. Please note we are a cashless venue, and a 12.5% discretionary service charge will be added to the bill.