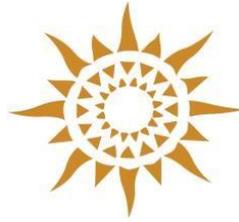


PALADAR



CHEF JOSE'S TASTING MENU

Available on request at the time of booking

The land

Green plantain crisps, taquero guacamole (Vg)

Tapioca and cheese croquettes 'dice', guava and balsamic reduction (V)



The sea

Sashimi-grade Nikkei tuna tostada, guacamole, chipotle mayonnaise

Seabass ceviche, coconut tiger's milk, toasted coconut flakes



Intercourse

Lulo and jalapeño sorbet, Aguardiente liqueur, Chamoy (Vg)



The farm

Grilled chicken thigh, plantain & pineapple mofongo, Guasacaca sauce



Grilled lamb cutlet, ají panca and tomato purée, Andean potatoes & mint sauce

Chef Jose's tomato salad, huacatay dressing, tortilla strips & torched corn (Vg)



Sweet endings

Purple corn churros, coffee dulce de leche (V) chocolate ancho chilli sauce (Vg)

or

Grilled pineapple, Havana Club Piña Colada trifle (V - contains rum)

Price per person: £88 or £118 with four 125ml glasses of wine suggested by the sommelier

Our menus are 100% gluten-free. Please inform us of any allergies at the start of the meal.

20% VAT is included in the price; a 15% discretionary service charge will be added to your bill

PALADAR



CHEF JOSE'S VEGETARIAN TASTING MENU

Available on request at the time of booking

Green plantain crisps, taquero guacamole (Vg)

Tapioca and cheese croquettes 'dice', guava and balsamic reduction(V)



Jackfruit criollo-corn empanada, serrano chilli salsa (Vg)

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



Intercourse

Lulo and jalapeño sorbet, Aguardiente liqueur, Chamoy (Vg)



Pulled jack fruit, guajillo chilli sauce, pineapple & habanero jam, blue corn taco (Vg)



Roast aubergine, fried beans with salsa negra, Maya hummus (Vg)

Green herb steamed rice with fried garlic (Vg)

Chef Jose's tomato salad, huacatay dressing, tortilla strips & torched corn (Vg)



Sweet endings

Purple corn churros, chocolate ancho chilli sauce, coffee dulce de leche (Vg/V)

Or

Grilled pineapple, Piña Colada trifle (V) - contains Havana Club rum

Price per person: £88 or £118 with four 125ml glasses of wine suggested by the sommelier

*Our menus are 100% gluten-free. Please inform us of any allergies at the start of the meal.
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