

PALADAR



CHEF JOSE'S AUTUMN TASTING MENU

Available on request at the time of booking

To start

Green plantain crisps, taquero guacamole (Vg)

Sashimi-grade Nikkei tuna, corn tostada, guacamole, chipotle mayonnaise



The sea

Salmon tiradito, ponzu leche de tigre & citrus mayo, crispy boniato

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



Intercourse

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



The grill

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

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

Green herb steamed rice with crispy fried onion (Vg)



Sweet endings

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

Or

Spiced pumpkin flan brûlée, star fruit & physalis coulis (V)

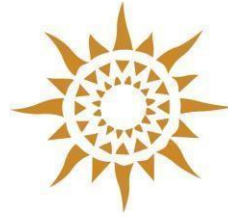
Price per person: £92.50

or

£124 with four 125ml glasses of wine paired with the courses

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

*Available on request at the time of booking.
Please ask if you require a fully vegan version of the menu*

To start

Green plantain crisps, taquero guacamole (Vg)

Nikkei palm heart tostada, guacamole, (Vg) chipotle mayonnaise (V)



The land

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

Potato, salsa criolla, corn empanadas, serrano chilli salsa (Vg)



Intercourse

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



The grill

Roasted cauliflower & halloumi cheese, pumpkin seeds and ají amarillo pesto (Vg/V)

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

Green herb steamed rice with crispy fried onion (Vg)



Sweet endings

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

or

Spiced pumpkin flan brûlée, star fruit & physalis coulis (V)

Price per person: £92.50

or

£124 with four 125ml glasses of wine paired with the courses

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