

KACHORI

PALADAR



KACHORI-PALADAR COLLABORATION SUPPERCLUB MENU

Monday 4th March at 7pm

£65 per person; £85 including four paired wines

Amuse Bouche

Served with a Glass of Champagne

Tapioca and Cheese Croquette 'Dice', Guava and Balsamic Reduction (V)

Lamb Yakhni Shorba with Urad Bean Dumpling

Starters

Sea Bass Tiradito, Chontaduro and Aji Amarillo Tiger's Milk, Chulpi Corn

Don Jacobo Rioja Viura, Bodegas Corral N/V (75ml glass)

Okra Muffin, Do Piazza Masala (V)

Chenin Blanc, Nederburg the Anchorman 2020 (75ml glass)

Sorbet

Lulo and Jalapeño Sorbet, Apple Juice, Chamoy (V)

Mains

Grilled Chicken Skewers, Mole Poblano, Pickled Red Onion, Cassava Toston
Cote de Beaune, Village Les Abbeesses, Bouchard Ane & Fils 2021 (75ml glass)

Fallow Deer Seekh Kebab Stuffed with Stilton Cheese,
Damson Plum and Fennel Chutney; Garlic and Chilli Nan; Dal Makhni

Amerone, Della Valpolicella Classico, Bolla 2021 (75ml glass)

Sweet Endings

Purple Corn Churros, Coffee Dulce de Leche (V)

Pistachio Rabri Bakarkhani (V)

KACHORI

PALADAR



KACHORI-PALADAR COLLABORATION SUPPERCLUB VEGETARIAN MENU

Monday 20th November 2023 at 7pm

£65 per person; £85 including four paired wines

Amuse Bouche

Served with a Glass of Champagne

Tapioca and Cheese Croquette 'Dice', Guava and Balsamic Reduction (V)

Yam and Drumstick Rasam with Urad Bean dumpling (V)

Starters

Green Mango Tiradito, Chontaduro & Aji Amarillo Tiger's Milk, Chulpi Corn (V)

Kylie Minouge Chardonnay 2019 (75ml glass)

Okra Muffin, Do Piazza Masala (V)

Chenin Blanc, Nederburg the Anchorman 2020(75ml glass)

Sorbet

Lulo and Jalapeño Sorbet, Apple Juice, Chamoy (V)

Mains

Crispy Corn Ribs, Mole Poblano, Pickled Red Onion, Grated Homemade Cheese (V)

Sancerre La Fuzella, Adrien Marechal 2019 (75ml glass)

Mawa, Paneer aur Edamame Kebab, Damson Plum and Fennel Chutney (V)

Garlic and Chilli Nan; Dal Makhni

Portillo Malbec 2020 (75ml glass)

Sweet Endings

Purple Corn Churros, Coffee Dulce de Leche (V)

Pistachio Rabri Bakarkhani (V)