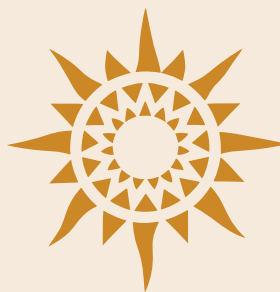


PALADAR



FESTIVE SHARING FEAST MENU

All dishes listed are shared between guests ; variations may be served for dietary requirements



SUGGESTED WELCOME COCKTAIL

Hibiscus Royale (extra £10)

STARTERS

Green plantain crisps with guacamole taquero 🌿

Tapioca and cheese croquettes, guava and balsamic reduction 🌿

Nikkei tuna tostadas, guacamole, chipotle mayo

Crispy Brussels Sprouts, ají panca mojo, Brazilian farofa 🌿

MAIN DISHES

Banana leaf-wrapped roast sea bream, ripe plantain,
coconut & peanut mofongo, prawn bisque

Chargrilled Uruguayan rump steak, house chimichurri, tenderstem broccoli

Tamal mestizo, pulled jackfruit, raisin, sundried tomato, mole poblano 🌿

Mains served with:

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

Cassava chips, truffle oil and chipotle mayonnaise

DESSERT PLATTER

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

Sweet corn cake, guava compote & cheese homemade ice cream 🌿

Duo of home-made ice cream/sorbet, coconut cookies 🌿

£55 per person

Please inform us if you have any allergies or special requirements.

Our menu is completely gluten-free.

(V) = vegetarian 🌿

(Vg) = vegan. 🌿



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.