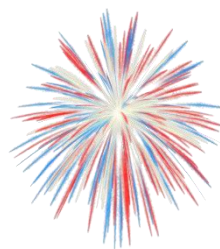


PALADAR



NEW YEAR'S EVE 2026 CHEF JOSE'S TASTING MENU



Pa' Picar

Green Plantain crisp; guacamole taquero (Vg)

Pandebono (Colombian cheese bread), vegetarian chorizo butter (V)

Wine: Casa Valduga, Arte Brut (Vale dos Vinhedos, Brazil) 125ml

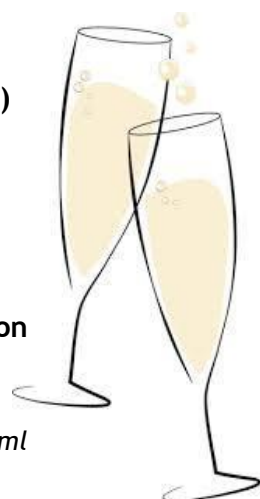


Mar y Granja

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

Nikkei Tuna tostada; guacamole and chipotle mayonnaise

Wine: Matias Morcos, Naranja Moscatel Rosado (East Mendoza, Argentina) 100ml



El Mar

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

Wine: Falernia Reserva, Riesling (Elqui Valley, Chile) 100ml



La Granja

Chargrilled Uruguayan rump steak, house chimichurri, tender stem broccoli

Gem lettuce hearts, ají amarillo pesto, smoked almond crunch (Vg)

Chimichurri skin-on potato fries (Vg)

Wine: Tacama, Tannat (Ica Valley, Peru) 100ml



Dulce final

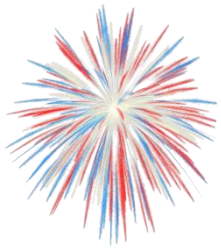
Purple corn churros; coffee dulce de leche, chocolate and ancho chilli sauce

Wine: Alcyone, fortified Tannat (Canelones, Uruguay) 75ml

£99.5 per person

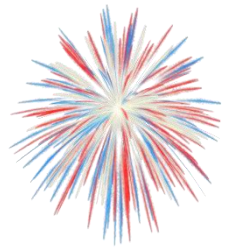
+£58 with the five-wine pairing from five different countries

*Our menus are 100% gluten-free but please inform us of any allergies when ordering
Please note a 12.5% discretionary service charge will be added to your bill*



PALADAR

NEW YEAR'S EVE 2026 CHEF JOSE'S VEGAN TASTING MENU



Pa' pizar

Green Plantain crisp; guacamole taquero

Black beans & boniato criollo corn empanadas with serrano chilli salsa

Wine: Casa Valduga, Arte Brut (Vale dos Vinhedos, Brazil) 125ml



El bosque

Crispy hominy corn lettuce tacos, guacamole, Sriracha & agave reduction

Nikkei palm heart tostada; guacamole taquero, crispy onion

Wine: Matias Morcos, Naranja Moscatel Rosado (East Mendoza, Argentina) 100ml



El Campo

!Tamal mestizo, pulled jackfruit, raisin, sundried tomato, mole poblano (V)

Wine: Falernia Reserva, Riesling (Elqui Valley, Chile) 100ml



La Tierra

Roasted aubergine, fried beans with salsa negra, Maya hummus

Grilled golden & red beetroot, vegan habanero chili crema, smoked almonds

Green herb steamed rice with crispy fried onion

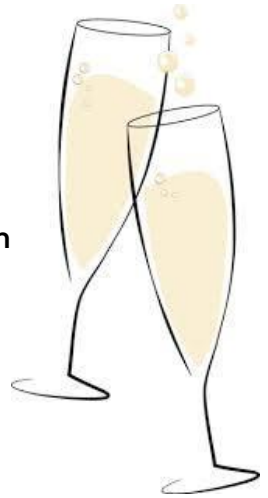
Wine: Tacama, Tannat (Ica Valley, Peru) 100ml



Dulce final

Purple corn churros; chocolate and ancho chilli sauce

Wine: Alcyone, fortified Tannat (Canelones, Uruguay) 75ml



£99.5 per person

+£58 with the five wine pairing from five different countries

*Our menus are 100% gluten-free but please inform us of any allergies when ordering
Please note a 12.5% discretionary service charge will be added to your bill*