PALADAR

BAR MENU



Cocktails (may not be available Tues-Fri lunchtime)

Most classics cocktails are also available. Please ask your server



Mezcarita **14.00**

Koch Elemental, Agave Nectar, Fresh Lime



Commandante **14.00**

Ron Cubay Añejo Rum (Old Fashioned with a hint of tobacco)



Pinga Del Jimador **14.50**

Cantinero Tequila,Pineapple Juice, Lime, Agave Nectar & Egg White



Lupita **15.00**

Cascahuin Tequila, Lulo, Passion Fruit, Lime, Agave & Jalapenos



Habanero **13.90**

Ron Cubay Carta Blanca, Mint, Lime, Habanero Chilli`



Cucumber Pisquini **14.50**

San Gallan Pisco Italia, Cucumber, Basil lime & simple syrup



O'Prosti **14.50**

Velho Barreiro Cachaca, Lime, Passion fruit, simple syrup &
a shot of sparkling wine



Mula del Maguey **15.00**

Bruxo X Mezcal, Passion Fruit, Lime, Agave nectar, Ginger beer



Abueloni *(Aged Negroni)* **16.50**

Rum Abuelo XII Two Oaks, Mancino Rosso, Campari



Açaí Bramble **14.50**

Vitoria Regia Gin, Lime & Simple Syrup, Fair Acai Liquor

PLEASE NOTE: A DISCRETIONARY 12.5% SERVICE CHARGE WILL BE ADDED TO YOUR BILL

Wine By the Glass (125ml)

If you would like a bottle, please ask to see our main wine list with more than 70 Latin American wines.

Sparkling

Kaiken, Brut, Chardonnay/Pinot Noir | Mendoza, Argentina **10.50**
This excellent sparkler offers a refreshing and elegant palate with fine bubbles and a persistent mousse. Aged for at least 12 months on its lees, it boasts delicate floral aromas, with hints of citrus and brioche on the nose.

Zolo, Zero Alcohol, Brut Rosé, Malbec | Mendoza, Argentina **6.10**
Created by of one of Argentina's leading female winemakers, Patricia Ortiz. This delicious pink bubbly is made from estate-grown Malbec grapes and de-alcoholised using proprietary techniques.

Orange

Matias Morcos Naranjo, Moscatel Rosado | Mendoza, Argentina **10.30**
From century-old pergola vineyards in Eastern Mendoza, this Naranjo is rose pink (not orange) in colour with aromas of candied orange peel and runny honey with hints of exotic flowers. The wine is medium-bodied and completely dry with flavours of dried citrus fruits and raisins. Delicious - and Vegan-friendly!

Rosé

Domingo Hermanos, Criolla Grande **|** Salta**,** Argentina **8.60**
This bright, high-altitude criolla rosé is a super summer wine. Light and vibrant, we find this is a really good "food wine", pairing well with many of our dishes. Strongly recommended!

White

Pablo Fallabrino, Estival, Gewürztraminer/Chard | Uruguay **9.40**
Grown in a 12ha vineyard near the coast, this rich and rounded aromatic white offers apricots, honey and kumquats on the nose. Crunchy notes of crystallised ginger with a chalky minerality lead to a haunting, delicious finish. Sustainable farming practices and minimal intervention viticulture; unfiltered and vegan friendly.

Vina Falernia, Elki, Pedro Ximenez | Elqui Valley, Chile **7.80**
Not to be confused with the Spanish variety most often used to make sherry, this "PX" is a criolla variety unique South America. This great value dry white is from one of Chile's most northerly vineyards in a semi-arid region where it hardly ever rains.

Bodega Norton, Finca La Colonia, Grüner Veltliner | Argentina **9.60**
A rare example of this Austrian grape variety grown in Argentina. Very well made, with crisp and light grapefruit and peach flavours followed by floral notes and white pepper spice. Vegan friendly.

(Continue to see the red wines by the glass)

Wine By the Glass (continued)

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Red

Otronia, Rugientes 45, Pinot Noir | Patagonia, Argentina **12.50**
Otronia is one of the southernmost commercial vineyards in the world located on the 45th Parallel in a remote part of Patagonia. Harsh winter frosts and snow with high winds create a challenging environment for the vines, which thrive during the short but vibrant growing season. This excellent lightly-oaked Pinot Noir expresses the purity and beauty of the extreme terroir. Organic, vegan friendly and served slightly chilled.

La Pausa, Malbec | Famatina Valley, San Juan, Argentina **8.90**
An enticing and easy-drinking medium/full-bodied organic Malbec from one of the less well-known wine making regions in Argentina. The winery's Fairtrade certification ensures that the local community has access to better education and healthcare in this remote but fertile valley. Organic.

Agustín Lanús, Sunal, Ilógico, Criolla Grande | Salta, Argentina **9.70**
This a fine tribute to Criolla Chica (aka Listán Prieto), the first grape variety brought to South Amerca by the Spanish conquistadors. The grapes come from ultra-high-altitude vineyards planted between 2,000 - 2,750m above sea level. A wonderful wine: Chalky, focused and saline, with redcurrant and pomegranate flavours, subtle tannins and a tapering finish. We serve it slightly chilled.

Beers & Sparkling Agave

Guest Beer, *Ask your server for today's selection.*		**6.40**
Buenos Ayres, Lager, Argentina (330ml)	**ABV 4.8%**	**6.90**
Favela, Lager, Brazil (330ml) GF	**ABV 5.0%**	**6.60**
ImpossiBrew, Lager (500ml) GF	**ABV 0.5%**	**8.20**
Sagrado, Sparkling Agave (330ml) GF	**ABV 4.5%**	**6.80**

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Gin & Tonic

Vitoria Regia, London Dry, Brazil **14.00**
Classic, juniper forward, crisp and citrusy.

Principe de los Apostoles, Argentina **15.00**
Herbal, mate-infused, citrus.

Dictador, Treasure Premium Aged Gin, Colombia **16.90**
Barrel-aged, spiced, smooth tropical notes.

Dictador, Ortodoxy Premium Aged Gin, Colombia **16.00**
Rich, oak-aged, with vanilla undertones.

London to Lima, Peru **17.50**
Citrus-forward, Andean herbs, fresh finish.

Armonico, Mexico **18.50**
Citrus, herbal, juniper, smooth balance.

Katun, Mexico **16.00**
Herbl, earthy, vibrant Yucatan botanicals.

Vitoria Regia, Pink, Brazil **14.50**
Fruity, floral, refreshing hibiscus gin.

Vitoria Regia, Tropical, Brazil **14.50**
Tropical, fruity, exotic Brazilian flavours.

Canaima, Venezuela **15.00**
Exotic, Amazonian botanicals, tropical citrus.

Amazzoni, Rio Negro, Brazil **15.90**
Rich, robust, complex Amazonian flavours.

Amazzoni Matuarana, Brazil **14.00**
Bold, herbal, distinct Amazonian infusion.

All spirits are available in 25ml and 50ml measures.
The list prices are for 50ml measures.

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Virgin Cocktails



Brambleño **7.60**
Apple Juice, Fresh Lime and Mora Pulp



Nojito **7.50**
Classic Virgin Mojito



Virgin Pisquini **7.80**
Cucumber, Basil, Pineapple and Lime



Caipifina **7.50**
Crushed Orange, Lime & Lemon with Soda water



Cale*ño* Sunshine **11.50**

Cale*ño* Dark & Spicy, Passion Fruit, Lime & Simple syrup



Virgin Margarita **11.50**

Non-Alcoholic Agave Spirit, Lime Juice & Agave Nectar

Soft Drinks

Coke, Diet Coke, Coke Zero	**3.80**
Jarritos (Pineapple, Mandarin, Guava, Grapefruit)	**4.80**
Fresh Lemonade	**4.80**
Orange, Apple, Cranberry, Pineapple, Grapefruit Juice	**3.40**
Fever-Tree Tonic, Ginger Beer, Ginger Ale, Lemonade, Soda	**3.00**
Clamato	**5.80**
Paladar Still and Sparkling water	**3.75**

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