

PALADAR



Paula Valle Interactive Art Dinner

Wednesday 29th June 2022 from 6pm onwards

Welcome Cocktail

Habanero - A Cuban classic Mojito with a spicy Paladar twist

Starters

Tapioca and cheese croquettes with guava and balsamic reduction (V)

or

Crispy pork belly lettuce tacos, agave sriracha chilli sauce reduction

or

Shredded Chicken, criollo-corn empanadas, serrano chilli salsa

Please ask your waiter if you require a vegan starter

Mains

Cochinita Pibil (pulled pork) blue corn tacos, roasted pineapple and habanero jam

or

Grilled lamb anticuchos, Ajipanca and tomato puree, minty crispy potatoes

or

Roasted aubergine, fried beans and Maya hummus (Vg)

Add a side dish (£5.5 each):

Green herb rice / Cassava chips & chipotle mayo / baby potatoes & mojito butter

Desserts

Purple corn churros with dipping sauce (V/Vg)

Three courses £35

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

Our menu is completely gluten free. V=vegetarian; Vg=vegan

20% VAT is included and a 15% discretionary service charge will be added to your bill.

This is a special weekday lunch & pre-theatre offer. No further discounts apply on the Set Menu