

PALADAR



DAILY MENU

PA PICAR "TO NIBBLE"

- Deep fried hominy corn dusted with house spice and lime 🌿 5.8
 - Green plantain crisps, taquero guacamole 🌿 12.5
 - "Esquites" : Grilled corn kernels, grated feta and crispy onion 🌿 9.4
 - Hallaca empandas (festive Venezuelan dish) with Guasacaca sauce 10.9
 - Tapioca & cheese croquette dice with guava and balsamic reduction 10.9
 - Crispy pork belly arepas, guacamole, agave & sriracha chilli sauce reduction 15.2
 - Nikkei tuna* tostadas, guacamole and chipotle mayonnaise 16.9
- *marinated raw sashimi grade tuna*

Chef Jose Rubio-Guevara's "Creative Latin American" cuisine retains the authenticity of traditional ingredients and flavours but presents them in a new stylish way. All dishes are 100% naturally gluten-free.

LA TIERRA - THE LAND

- Braised red cabbage, Sikil Pa'k (Mexican pumpkin seeds salsa) 🌿 17.9
- Roast aubergine, fried beans with salsa Negra, Maya hummus 🌿 18.9

EL MAR - THE SEA

- Seabass* ceviche, chontaduro & ajiamarillo tiger's milk, sweet potato crisp 17.8
- *marinated raw sashimi grade seabass*
- Grilled tiger prawns, plantain tostones, Colombian pacific coast salsa & Suero costeño 27.8
- Pan-seared salmon, caramelised onion mofongo, crispy kale, roast tomato salsa 27.5

LA GRANJA- THE FARM

- Grilled chicken thighs, achiote and red chilli mojo, torched sweetcorn 25.7
 - Seared duck breast, mole poblano with citrus-pickled fennel 29.5
 - Cochinita pibil*, corn tortillas, roasted pineapple & habanero chilli jam 28.5
- *Traditional Yucatan Mexican pulled pork dish*

SIDES

- Green herb steamed rice with crispy fried onion 🌿 6.3
- Chimichurri skin-on potato fries 🌿 6.9
- Cassava chips, truffle oil and with chipotle mayonnaise 🌿🌿 6.9
- Grilled golden & red beetroot, habanero chilli crema, smoked almonds 🌿 9.8
- Side trio (rice, chimichurri fries & cassa chips) 🌿🌿 17.9

Please inform us if you have any allergies or special requirements.
Our menu is completely gluten-free.

Vegetarian 🌿
Vegan 🌿

20% VAT is included in the price and 12.5% discretionary service charge will be added to your bill. Please note, we are a cashless venue.

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DULCES - SWEET ENDINGS

- Purple corn churros, chocolate & ancho chilli sauce 🌿 , coffee dulce de leche 🌿 10.9
Pairs fantastically with a glass of Alcyone Fortified Tannat – see below
- Sweet corn cake, guava compote & homemade cheese ice cream 🌿 11.5
- Duo of homemade ice cream/sorbet, cocada and candied chulpi corn crunch 🌿🌿 10.3
- Dessert Trio Platter to share 🌿 29.9

DESSERT WINES

- Errazuriz, Late harvest Sauvignon Blanc from chile (100ml glass) 9.8
- Alcyone, Fortified Tannat from Uruguay (100ml glass) 14.9
- Barsol, Perfecto Amor, Fortified Quebranta/ Torontel/ Italia from Peru (100ml glass) 14.2

DESSERT COCKTAILS

- Espressini (Fair Quinoa Vodka, Fair Coffee Liqueur, Espresso) 16.8
- Té de Matusalem (Rum & passionfruit iced tea) 14.5
- Canelazo (Zhumir Ecuadorian aguardiente 'Hot Toddy') 12.5
- Café de Ketty (Rum Cubay, Dulce de leche, Cinnamon 'Hot Coffee') 13.9

TAPITOS

- Tequila Bonbon (Chocolate tequila, condense milk & orange liqueur) 11.5
- Tequila Flights (El Rayo Blanco, Codigo Rosa, Curado, Fortaleza) 28
- Agave Flights (Bacanora Aguardiente, Tequila El Rayo, Mezcal Bruxo 1, La Venenosa Racilla) 32
- Mezcal Flights (Bruxo 1 Espadin, Koch'el Ensemble, Koch'el Madrequishe, The Lost Explorer) 36

COFFEES

- Espresso 2.9
- Double Espresso 3.8
- Americano 3.8
- Cappuccino 4.0
- Latte 4.0

HERBAL INFUSIONS

- Cacao nibs, Lemon Verbena, Fresh mint, Chamomile, Hibiscus, Green yerba mate, Black tea 3.8

PLEASE ASK TO SEE OUR LIST OF FINE LATIN AMERICAN SPIRITS AND DIGESTIFS

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Video Menu



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