

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

Hallaca empanadas (festive Venezuelan dish) with Guascaca sauce

MAIN DISHES

Pan-seared salmon, caramelised onion mofongo, crispy kale, roast tomato salsa

Seared duck breast, mole poblano with citrus-pickled fennel

Braised red cabbage, Sikil Pa'k (Mexican pumpkin seed salsa) 🌿

Mains served with:

Green herb steamed rice with crispy onion 🌿 Chimichurri skin-on potato fries 🌿

Cassava chips, truffle oil and chipotle mayonnaise 🌿

DESSERT PLATTER

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

Sweet corn cake, guava compote & homemade cheese 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.

🌿 Vegetarian
🌿 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.