

PALADAR



FESTIVE SHARING SET LUNCH 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 palm heart tostadas, guacamole, chipotle mayo 🌿🌿

MAIN DISHES

Grilled chicken thighs, achiote and red chili mojo, torched sweetcorn

Grilled tiger prawns, plantain tostones, Colombian pacific coast salsa, suero costeño

Roast aubergine, fried beans with salsa negra, Maya hummus 🌿

Mains served with:

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

Cassava chips, truffle oil and chipotle mayonnaise 🌿

DESSERT

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

£39.5 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.