

# NEW YEAR'S EVE CHEF JOSE'S TASTING MENU

## **PA'PICAR**

Green plantain crisps, taquero guacamole Hallaca empanadas (festive Venezuelan dish) with guasacaca sauce

### **MAR Y TIERRA**

Wild mushroom ceviche, kiwi, sesame & chipotle leche de tigre
Nikkei Tuna tostada; guacamole and chipotle mayonnaise
\*marinated raw sashimi grade seabass
Wine: Solou, Malbec Rose, (Mendoza, Argentina) 125ml

### **EL MAR**

Pan-seared salmon, caramelised onion mofongo, crispy kale, roast tomato salsa Wine: Viña Gonzales, Tierra Madre, Semillon/Torontel/País (Maule Valley, Chile) 125ml

## **LA GRANJA**

Lamb cutlet, aji panca and tomato puree, Andean potatoes & mint sauce
Grilled golden & red beetroot, habanero chili crema, smoked almonds
Cassava chips, truffle oil and chipotle mayonnaise
Wine: Intipalka, Syrah (Ica Valley, Peru) 125ml

#### **DULCE FINAL**

Purple corn churros, coffee dulce de leche, chocolate ancho chilli sauce Wine: Alcyone, fortified Tannat (Canelones, Uruguay) 75ml

Price per person: £99

or

£147 with four 125ml glasses of wine paired with the courses

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

Our menu is completely gluten-free.

Our menus are 100% gluten-free. Please inform us of any allergies at the start of the meal. Dishes could change due to availability of products. 20% VAT is included in the price; a 12.5% discretionary service charge will be added to your bill. Please note we are a cashless venue.



# NEW YEAR'S EVE CHEF JOSE'S VEGAN TASTING MENU

## **PA'PICAR**

Green plantain crisps, taquero guacamole
Black beans & boniato criollo corn emapanas with serrano chilli salsa

## **EL BOSQUE**

Wild mushroom ceviche, kiwi, sesame & chipotle leche de tigre Nikkei Palm heart tostada; guacamole and crispy onion Wine: Solou, Malbec Rose, (Mendoza, Argentina) 125ml

## **EL CAMPO**

Grilled cauliflower & vegan halloumi, pumpkin seeds and aji Amarillo pesto Wine: Viña Gonzales, Tierra Madre, Semillon/Torontel/País (Maule Valley, Chile) 125ml

### LA TIERRA

Roasted aubergine, fried beans with salsa negra, Maya hummus
Grilled golden & red beetroot, vegan habanero chili crema, smoked almonds
Green herb steamed rice with crispy onion
Wine: Intipalka, Syrah (Ica Valley, Peru) 125ml

### **DULCE FINAL**

Purple corn churros, chocolate ancho chilli sauce Wine: Alcyone, fortified Tannat (Canelones, Uruguay) 75ml

Price per person: £99

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£147 with four 125ml glasses of wine paired with the courses

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