

# PALADAR



## FESTIVE MENU

Served 12 November - 22 December 2018

Amuse Bouche (Vg)



Jalapeños stuffed with cream cheese, cod and avocado

Turkey empanadas; mora and cranberry salsa

Hominy corn and grilled asparagus; beetroot & bean purée (Vg)



Inter-course granita (Vg)



Ginger and red quinoa crusted salmon; purple potato mash

Venezuelan criollo roast beef; crispy cassava and cheese balls

Wild mushroom humita; coconut and soy sauce (Vg)

*All main courses are served with sharing plates of:*

Mojo spinach (Vg), Lentil salad (V),

Colombian baby potatoes; huacatay butter (V)



Smoked banana and chocolate cake; cinnamon ice cream (V)

Purple corn churros; dark chocolate and chilli ancho sauce (Vg);  
coffee dulce de leche (V)

Artisan Latin American cheeses; candied figs; totopos (£2.50 supp)



**Price Per Person: £44.50**

*Our festive menu needs to be pre-ordered and a deposit will be taken for parties of more than 10*

*Dishes marked (V) are Vegetarian and (Vg) are Vegan*

*Our menus are 100% gluten-free but please inform us of any allergies when ordering*

*Please note a 12.5% discretionary service charge will be added to your bill*