

BAR MENU

SUMMER 2020

PALADAR
The Taste of Latin America






House Cocktails *(ask for classics)*




	Margarita (make it smoky with Mezcal for £1.50 extra)	11.00
	Cantinero Reposado, Giffard Triple sec, Fresh Lime	
	Pisco Sour	9.50
	Macchu Pisco, Fresh Lime & Egg White	
	Espresso Martini	11.50
	Fair Quinoa Vodka, Fair Coffee Liqueur & Espresso	
	Lupita	11.50
	Cantinero Blanco, Fresh Lime, Lulo, Jalapeno & Passion Fruit	
	Cucumber Pisquini	10.50
	Macchu Pisco, Cucumber & Basil	
	Commandante (Old Fashioned)	10.50
	Diplomatico Mantuano Old Fashioned with a hint of Tobacco	
	O'Prosti	10.50
	Velho Barreiro Cachaça, Passion Fruit served with a shot of bubbly	
	Ancho Amor	15.00
	Amores Cupreata, Ancho Reyes Verde, Lime, Cucumber, Agave Nectar	
	Mula del Maguey	12.50
	Momento Verde Mezcal, Agave Nectar, Lime & Ginger Beer	

Virgin Cocktails



	Bramboleño	8.50
	Caleño Alcohol Free Spirit, Fresh Lime and Chicha Morada	
	Nojito	5.50
	Classic Virgin Mojito	
	Virgin Pisquini	5.50
	Cucumber, Basil, Pineapple and Lime	

Soft Drinks




Coke, Diet Coke, Coke Zero	2.75
Jarritos (Pineapple, Mandarin, Guava, Grapefruit)	2.75
Fresh Juices	3.50
Orange, Apple, Cranberry, Pineapple, Grapefruit Juice	2.50
Fever-Tree Tonic, Ginger Beer, Ginger Ale, Lemonade	2.50
1724 Chilean Tonic	2.95
Paladar Still and Sparkling water	2.75

Beer



Pilsener, Ecuador	4.80
Ocho Reales Light Lager, Mexico (Gluten Free)	5.50
Propaganda 750, IPA, Mexico (355ml)	6.40
Loba Blanca, Wheat Beer, Mexico (355ml)	6.20
Loba Negra, Porter, Mexico (355ml)	6.20
Amazon, Bacuri Fruit Beer (330ml)	5.90

Pisco



Macchu Pisco, Quebranta, Peru	8.00
Viñas de Oros, Quebranta, Peru	8.00
Waqar, Muscat, Chile	9.00
La Diablada, Acholado, Peru	9.00

Cachaça



Velho Barreiro	7.00
Velho Barreiro Gold	7.50
Yaguara	9.50

Gin

Dictador Ortodoxo Premium Aged Gin, Colombia	9.00
Dictador Treasure Premium Aged Gin, Colombia	10.50
London to Lima Gin, Peru	11.00
Hilbing Malbec Gin, Argentina	12.00

Tequila

Cantintero Blanco	8.00
Cantintero, Reposado	9.00
Codigo, Rosa	10.00
Gran Orendain Reposado	10.00
Gran Orendain Añejo	12.00
Black Fire, <i>Chilli & Coffee flavoured</i>	8.00
Cazcabel <i>Honey Tequila</i>	8.50
Tekali, <i>Almond Tequila</i>	8.50

Mezcal

Momento Verde, Espadin	10.00
Montelobos, Espadin	12.00
Amores, Espadin	13.00
Koch Ensemble	17.00
Amores, Cupreata	18.00
Dangerous Don Coffee Mezcal	14.00
Mexican Flights: 3x25ml tasting shots	20.00
<i>Montelobos/Amores Cupreata/Koch'El Ensemble</i>	
Oaxaca Flights: 3x25ml tasting shots	24.00
<i>Amores Espadin/Koch'El Ensemble & Madre cuische</i>	

Rum

Santiago Carta Blanca, Cuba	7.50
Ron Cubay, Cuba	9.00
Santiago 12 yr Extra añejo	15.00
Don Q Añejo, Puerto Rico	10.00
Diplomatico Planas, Venezuela	9.00
Diplomatico Mantuano, Venezuela	9.00
Flor de Caña 12 años, Nicaragua	9.00
La Hechicera, Colombia	12.00
Matusalem Gran Res 15yr, Dominican Republic	10.00
Dictador 12yr, Colombia	10.00
Dictador 20yr, Colombia	15.00
Dictador 100 Café or Orange Rum, Colombia	10.00
Aluna Coconut, Guatemala	8.00
NAUD Spiced Rum, Panama	9.00
Plantation, Peru	14.00

Cuban Flights: 3x25ml tasting shots 20.00

Santiago De Cuba Blanco, Cubay Anejo, SdC Extra Anjeo

Colombian Flights: 3x25ml tasting shots 22.00

Dictador 12/ La Hechicera/ Dictador 20

Other

Sierra Norte, Yellow Corn Whiskey, Mexico	12.00
Sierra Norte, Black Corn Whiskey, Mexico	10.00
Ancho Reyes Chilli Liquor, Mexico	10.00
Ancho Reyes Chilli Liquor, Mexico	12.00
Grappa Malbec Aniapa, Argentina	9.00
Fair Bolivian Quinoa Vodka	9.00
Fair Mexican Coffee Liqueur	9.00
Fair Brazilian Açai Liqueur	9.00
Banana Liqueur, Brazil	7.00
Aguardiente Antioqueño, Colombia	6.00