

Supperclub Dinner Event
Monday 4th March
7pm – 9.30pm

Kachori x Paladar Collaboration
Where India Meets Latin America

A cross-cultural dinner event to remember as our renowned Executive Chef Brinder Narula and Head Chef Manpreet Ahuja join forces with Head Chef Jose Rubio-Guevara and Sous Chef John Benavides-Guerrero of the much-loved neighbourhood restaurant Paladar in a multi-course night of vibrant and delicious Indian and Latin American dishes.

£65 per person; £85 including four paired wines

Advance Bookings Only

*Bookings

T: 020 7358 6955

E: info@kachorirestaurant.com

Please advise us when booking if you have any allergies we should be aware of and if you intend to have the main menu or the vegetarian menu (no mixing and matching)

*Bookings are non-refundable if cancelled with less than 24 hours-notice.

Kachori
12 Ash Avenue
London SE17 1GQ

KACHORI x PALADAR COLLABORATION

SUPPERCLUB MENU

Amuse Bouche

Served with a Glass of Champagne

Tapioca and Cheese Croquette 'Dice', Guava and Balsamic Reduction (V)
Lamb Yakhni Shorba with Urad Bean Dumpling

Starters

Sea Bass Tiradito, Chontaduro and Aji Amarillo Tiger's Milk, Chulpi Corn
Don Jacobo Rioja Viura, Bodegas Corral N/V (75ml glass)

Okra Muffin, Do Piazza Masala (V)
Chenin Blanc, Nederburg the Anchorman 2020 (75ml glass)

Sorbet

Lulo and Jalapeño Sorbet, Apple Juice, Chamoy (V)

Mains

Grilled Chicken Skewers, Mole Poblano, Pickled Red Onion, Cassava Toston
Cote de Beaune, Village Les Abbeesses, Bouchard Ane & Fils 2021 (75ml glass)

Fallow Deer Seekh Kebab Stuffed with Stilton Cheese,
Damson Plum and Fennel Chutney; Garlic and Chilli Nan; Dal Makhni
Amerone, Della Valpolicella Classico, Bolla 2021 (75ml glass)

Sweet Endings

Purple Corn Churros, Coffee Dulce de Leche (V)
Pistachio Rabri Bakarkhani (V)

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intend to have the main menu or the vegetarian menu.*

20% VAT is included and a discretionary 12.5% service charge will be added to your bill

KACHORI x PALADAR COLLABORATION

VEGETARIAN SUPPERCLUB MENU

Amuse Bouche

Served with a Glass of Champagne

Tapioca and Cheese Croquette 'Dice', Guava and Balsamic Reduction (V)

Yam and Drumstick Rasam with Urad Bean dumpling (V)

Starters

Green Mango Tiradito, Chontaduro & Aji Amarillo Tiger's Milk, Chulpi Corn (V)

Kylie Minogue Chardonnay 2019 (75ml glass)

Okra Muffin, Do Piazza Masala (V)

Chenin Blanc, Nederburg the Anchorman 2020(75ml glass)

Sorbet

Lulo and Jalapeño Sorbet, Apple Juice, Chamoy (V)

Mains

Crispy Corn Ribs, Mole Poblano, Pickled Red Onion, Grated Homemade Cheese (V)

Sancerre La Fuzella, Adrien Marechal 2019 (75ml glass)

Mawa, Paneer aur Edamame Kebab, Damson Plum and Fennel Chutney (V)

Garlic and Chilli Nan; Dal Makhni

Portillo Malbec 2020 (75ml glass)

Sweet Endings

Purple Corn Churros, Coffee Dulce de Leche (V)

Pistachio Rabri Bakarkhani (V)

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