

RUM TASTING DINNER

1st Course

Tuna Ceviche

Aji Verde, Celery, Burnt Orange, Chilli, Sesame, served on
a Corn Tostada

DIPLOMATICO PLANAS MOJITO

Diplomatico Planas / lime juice / sugar / soda / fresh mint

2nd Course

Chicken Espetinho

Smoked Potato, Coca-Cola Barbecue Sauce, Gaucho Butter
Side : Honey Cauliflower (Chipotle Buffalo, Halloumi)

Charles Mercer and CO Double Barrel Rum

Notes of caramel, vanilla, toasted oak, and subtle spice.

3rd Course

Beef Espetinho

Smoked Potato, Chimichurri
Side : Sweetcorn Ribs (Lime, Chilli)

Diplomatico Mantuana

Style: Oak, caramel, toffee, mild spice

4th Course

Basque Cheesecake

Dulce de Leche, Flambéed Bananas with Rum, Vanilla Ice Cream

Diplomatico Reserva Exclusiva

Notes: toffee, dark sugar, chocolate, dried fruit

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