

Bloomsbury
Street
Kitchen

À La Carte

Welcome to our À La Carte at Bloomsbury Street Kitchen

Contemporary Mediterranean

Small Plates

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| Zucchini and eggplant chips with tzatziki | |
| Oven-baked lobster and king prawn with Parmesan crème and chilli herb crust | |
| Black pepper-cruste beef carpaccio with shaved truffle and Parmesan | |
| San Marzano tomatoes with goat's cheese, capers and basil | |
| Burrata with Seville orange, coriander seeds and mānuka honey | |

Salad

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| Crab and asparagus salad with Dijon mustard and lemon mayo | 14 |
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Kitchen Entrées

Our Kitchen Entrées have been crafted by our expert culinary team to be enjoyed as individual courses or as sharing plates.

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| Baked cod with Parmesan garlic butter and charred asparagus | 22 |
| Chilean sea bass with Parmesan-glazed green beans and Scotch bonnet labneh sauce | 38 |
| 28-day-aged rib-eye steak with warm Gorgonzola butter and spiced tenderstem broccoli | 28 |
| Charcoal-grilled Mediterranean herb lamb cutlets with hummus | 28 |

Contemporary Japanese

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| Edamame with lemon butter and chilli sea salt | 7 |
| Crispy soft-shell crab harumaki rolls with spicy ponzu | 18 |
| Seared beef tataki with truffle ponzu | 16 |
| Roasted aubergine with goma glaze | 12 |
| Tartare Salmon tartare with shiso soy | 9 |

Contemporary Mediterranean

Contemporary Japanese

Our Kitchen Specialities

These specialities are our signature dishes that represent the very essence of our Kitchen.

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| Spicy chicken gyros with chilli fries and tzatziki | 16 | Organic salmon with dried red chilli and lemon shiso salsa | 17 |
| Halloumi fries gyros with tzatziki and coriander mint dressing | 15 | | |

From the Heart of Our Kitchen

Experience the very essence of Bloomsbury Street Kitchen with a signature six-course tasting menu.

Our dégustation in honour of the Mediterranean and Omakase in honour of Japan comprise speciality dishes masterfully curated by our executive head chefs, Neil Armstrong and Matt Downes.

"If music be the food of love, play on."

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| Dégustation | 75 | Vegetarian | 45 |
| Omakase | 75 | Vegetarian | 45 |

Please speak to your waiter to find out more.

Desserts

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| Poire et pomme Pear and apple tarte Tatin with Tahitian vanilla ice cream | 8 |
| Torta al cioccolato bianco Yoghurt and white chocolate cheesecake with activated charcoal sorbet | 9 |
| La crema de naranja Valencian orange and cinnamon crème brûlée | 8 |
| Bento au chocolat Chocolate bento box with coconut sorbet | 9 |

If you have a food allergy or intolerance, please speak to a member of our staff before you order or consume any food or beverage. A discretionary service charge of 12.5% will be added to your bill. All prices are inclusive of VAT.