

Private Dining Menu

As the flagship kitchen, our menu showcases the best of contemporary Italian and Spanish small plates while also embracing our signature contemporary Peruvian, Mexican, Japanese and Mediterranean dishes from Monmouth Kitchen, Leicester Square Kitchen, Peter Street Kitchen and Bloomsbury Street Kitchen.

Based on a minimum of 10 guests sharing

Menu l	40
Tuna taco with chilli lemon	
Burrata with Seville orange, coriander seeds and Mānuka honey	
Orange and avocado salad with cayenne pepper lemon dressing	
Mexican matchstick chicken with habanero	
Margherita pizza with torn basil	
Crispy-skinned sea bass	
Chicken fettuccine Alfredo with crispy pancetta	
Clementine and cinnamon panna cotta with fresh lemon thyme	



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Pan con tomate y ajo	
Toasted ciabatta topped with fresh tomato, olive oil and garlic	
Crispy duck and pomegranate ensalada with papaya chilli dre Chilli and lemon roasted chicken skewers	ssing
Bianco four-cheese pizza	••••••
Wild mushroom risotto with truffle oil and Italian hard cheese	2
Crispy-skinned sea bass	• • • • • • • • • • • • • • • • • • • •
Our signature smoked lamb cutlets with red anticucho (served on a hot lava stone)	



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Tacos	
Dry-rubbed short rib with smoked chilli mayo Vegetable with tomato salsa	
Sea bass ceviche with avocado, corn and red onion	
Chilli panko tiger prawns with jalapeño emulsion	
Tomato and mozzarella arancini with spicy mayo	
Margherita pizza with torn basil	
Lobster and mascarpone ravioli with lemon butter sauce	
28-day-aged rib-eye steak with warm Gorgonzola butter	



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Vegetarian	35
Tacos	
Chilli lime veggie chicken Vegetable with tomato salsa	
Avocado and corn salad with blackberry dressing	
Orange and avocado salad with cayenne pepper lemon dressing	••••••
Goma-glazed roasted aubergine	
Margherita pizza with torn basil	•••••
Wild mushroom risotto with truffle oil and Italian hard cheese	
Baked white chocolate cheesecake with strawberry sorbet	