



Monmouth
Kitchen

À La Carte

Welcome to our À La Carte at Monmouth Kitchen

Experience the art of à la carte dining with a unique combination of small plates, entrées and specialities designed to be shared.

Contemporary Peruvian

Our Tacos (four tacos per serving)

Tuna with chilli lemon (388 kcal)	12
Spicy chicken with rocoto yoghurt (395 kcal)	10
Vegetable with tomato salsa (190 kcal)	8

Small Plates

Crispy peppered calamari with ají panka mayo (624 kcal)	14
Seabass ceviche with avocado, corn and red onion (430 kcal)	16
Robata king prawns with rocoto (472 kcal)	14
Robata corn on the cob with salted chilli and lime v (319 kcal)	9
Heritage tomatoes with ceviche dressing and cilantro v (26 kcal)	9

Salad

Avocado and corn salad with blackberry dressing v (132 kcal)	10
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Contemporary Italian

Slow-roasted Padrón peppers with Maldon sea salt v (60 kcal)	6
Beef carpaccio with dressed rocket and aged Parmesan (332 kcal)	15
Arancini with white ragù and mozzarella (1234 kcal)	12
Burrata Pugliese with baby basil and San Marzano tomatoes v (412 kcal)	14
Trio of bruschetta Parmigiana, cherry tomato, spinach and soft cheese (906 kcal)	12
Smoked BBQ chicken pizza with coriander and chillies (588 kcal)	12
Spicy 'nduja salami pizza with soft cream cheese (515 kcal)	12
Margherita pizza with torn basil v (605 kcal)	10
Salad	
Orange and avocado salad with spicy lemon dressing v (446 kcal)	10

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. v Suitable for vegetarians. Adults need around 2000 kcal per day.

Contemporary Peruvian

Kitchen Entrées

Marinated corn-fed chicken with Peruvian-spiced charred kale (660 kcal)	18
Sliced beef fillet with griddled avocado salad and red anticucho (797 kcal)	36
Roasted grilled aubergine with spiced tenderstem, cherry tomatoes, roasted cumin and garlic v (241 kcal)	14

Contemporary Italian

Pan-fried salmon with Calabrian chilli salsa (553 kcal)	18
Crispy-skinned sea bass fillets with warm San Marzano tomatoes, avocado and olives (1008 kcal)	24
Chicken and spinach risotto with Amalfi lemon zest (1122 kcal)	18
Pecorino and truffle tortellini with Parmesan crème (1009 kcal)	20

Our Kitchen Specialities

Chicken skewers with anticucho sauce (506 kcal)	18
Robata-smoked paprika ribs with pisco glaze (1217 kcal)	20
Our signature lamb cutlets with red anticucho, served on a hot lava stone (482 kcal)	30