



BARRACUDA
CLUB

MENU



BARRACUDA CLUB

INTRODUCTION

Our Chef Du Cuisine Elias Abouhana and Restaurant Manager Roberto Calci
Presents our New Menu for your Dining Pleasure.

The Club, which was originally the Barracuda Fish Restaurant was opened in
May 1985 and although it has seen many changes we still retain a
pleasant ambience, fine restaurant and welcoming bar.

We like to think of ourselves as a Mayfair Club outside of Mayfair.

The Barracuda where history and reputation make the difference.

Bon Appetit

*Please inform our staff of any allergies or special dietary requirements and ingredients used





ORIENTAL CUISINE

FIRST COURSE

- Crispy Seaweed £5.00
- Vegetable Spring Rolls £4.00
- Salt and Pepper Mixed Vegetables £7.00
- Deep Fried Soft Shell Crab £8.00
- Crispy Aromatic Duck £10.00
- Steamed Prawn Dumplings £7.00
- Wasabi Prawns £16.00
- Salt and Pepper squid or prawns £16.00
- Steamed Scallops in Ginger and Spring Onion £14.00

SOUPS

- Mushroom and Chicken £3.00
- Chicken and Sweet corn £3.00
- Won Ton Soup £5.00
- Crab and Sweet corn Soup £5.00
- Seafood Soup £5.00
- Hot and Sour £5.00

MAINS

- Stir fried Aubergine with prawns
In Black Bean Sauce £14.00
- Steamed Fish in Black bean (Market price)
Or Ginger and Spring Onion
Sambal Chicken £12.00
- Beef in Barbecue Sauce £14.00
- Sizzling Prawns Szechwan £16.00
- Green Thai vegetable curry £10.00
- Malaysian Chicken Curry £12.00
- Red Thai Beef Curry £16.00
- Sizzling Lamb with Ginger and Spicy Onions £16.00

VEGETABLES

- Stir Fried Pak Choi on Oyster Sauce £5.00
- Stir Fried Mixed Vegetables £6.00

NOODLES

- Singapore £4.00
- Chow Mein £5.00

RICE

- Malaysian Fried £4.00
- Steamed Jasmine £3.00
- Egg Fried £4.00
- Special Fried £5.00





A LA CARTE

HORS D'OEUVRES

Crayfish

Avocado Timbale £8.00

Fruits de Mer

Seafood Salad £14.00

Smoked Salmon

Served with Chopped Onions and capers £9.00

Avocado

with Tomato and Fresh Crab Salad £12.00

Poached Egg

with Baby Spinach Gratin £7.00

Bresaola Tricolore

Rocket – Mozzarella –Cherry Tomatoes £10.00

Pan Fried Goose Liver

with Caramelized Pear and port sauce £10.00

Escargots De Bourgogne

Snails served in their shells with Pernod and Garlic Butter £12.00

Exotic Salad

Mixed Salad – Avocado- Palm Hearts-Asparagus-Tomato £10.00

PASTA/RISOTTOS

Risotto Primavera

Arborio Rice served with Seasonal Vegetable £11.00

Seasonal Ravioli

Served with a sauce of your choice £10.00

Linguine

(Fresh Linguine with Baby Clams in a White wine sauce or tomato sauce £15.00

Penne Puttanesca

(With Shallots, Capers, Anchovies and olives In Tomato Sauce £10.00





FISH

Dover Sole

Goujon of Sole Stroganoff cooked with Gherkins in Sour Cream Brandy Sauce and Mushrooms £27.00

Sea Bass

With Roasted Fennel and Dill Lemon Butter sauce £20.00

Barracuda Salmon

Poached with a lobster sauce £14.00

Fish Kebab

Monk Fish and Prawns on a skewer served with saffron rice and Pernod sauce £20.00

Halibut

Pan Fried with Capsicum, Capers, Garlic, Tomato, White Wine Sauce on a bed of Asparagus £20.00

Cod

Deep Fried in a Japanese Tempura Batter, served with Wasabi Tartare Sauce £12.00

Skate wing

Pan fried with Lemon, butter and Capers Sauce £14.00
All Dishes can be prepared Grilled or Meuniere

MEAT

Medallions of Veal

On buttered baby spinach topped with wild mushrooms
In a dry Marsala sauce £16.00

Veal Chop

Pan fried with roasted garlic, rosemary and thyme jus £24.00

Chicken Supreme

Breast of Chicken in a white wine cream tarragon sauce £12.00

Duck Breast

Pan fried with mixed berries sauce £16.00

Noisette of Lamb

Filet of lamb in a whole grain mustard sauce £20.00

Rack of Lamb

Served with a Herb Crust and Tarragon Jus £20.00

Fillet Steak

Garnished with Provencal tomato and field mushrooms £26.00

Entrecote

Grilled Sirloin with Balsamic dressed Rocket and Roasted Banana Shallot £20.00

A selection of Vegetables Potatoes and Sauces £4.00





INDIAN

FIRST COURSE

Samosa

Selection of Lamb and Vegetable Samosa £3.00

Shashlik

Fresh Cottage Cheese grilled with Spicy Green Peppers Onions Tomatoes and Herbs £7.00

Tandoori Chicken

Overnight cooked in a Clay Oven £7.00

Onion Bhaji

Sliced onions mixed with Gram Flour £3.00

Tandoori Lamb Chops

Marinated with Indian Spices £10.00

Sea Bass Tandoori

Marinated in Natural Herbs roasted in a Clay Oven £20.00

MAINS

Fish Malabar (Market Price)

Cooked with fresh tomatoes and spices

Sea Bass Bhuna

Cooked in Ginger Onion Tomatoes in Garlic Sauce £20.00

Chicken Tikka Masala

In an exotic Butter Cream and Tomato Sauce £12.00

Saag Panner

Spinach cooked with cheese and herbs £7.00

King Prawn Masala

Cooked in a spicy dry Masala with Tomatoes £16.00

Madras Chicken

Cooked in a mild, medium or hot sauce £12.00

Saag Ghosht

Lamb cooked with onions tomatoes spinach and mixed spices £14.00

Bombay Geera Aloo

Potatoes cooked with cumin and tomato £6.00

Bhindi-Do-Piaza

Fresh Okra cooked with onions herbs and spices £8.00

Dal Makhani

Black Lentils cooked with onion and garlic £6.00

Aloo Baighan

Cubed aubergine cooked with tomato and spicy potato £7.00

CHARVAL RICE SPECIALITIES

Vegetable Biryani £9.00

Chicken Biryani £14.00

Lamb Biryani £14.00

Prawn Biryani £16.00

SIDE DISHES

Basmati Rice £2.00

Pilau Rice £4.00

Poppadom £0.60p

Naan Bread £1.50

Indian Salad £3.00

Raita £1.50



ARABIC

COLD MEZZE

Hommos

Pureed chickpeas with Tahini Garlic and Lemon Juice £4.00

Labneh

Lebanese cream cheese £3.00

Kabbis

Assorted pickled vegetables £4.00

Fatoush

Traditional Lebanese Salad
With Pitta Bread and Soumak Dressing £6.00

Moutabel

Grilled Aubergine Puree with Tahine and Garlic Lemon £5.00

Moussaka

Baked Aubergine with chickpeas and
Tomato onion jus £7.00

Tabouleh

Chopped parsley fresh mint and tomato with
Crushed wheat olive oil and lemon juice £5.00

Arabic Salad

Finely chopped mixed salad with garlic and chilli £6.00

HOT MEZZE

Bourak Bil Jeben

Feta Cheese wrapped in Filo Pastry £6.00

Jawaneh Meshwiyeh

Grilled Chicken wings in garlic lemon and herbs £7.00

Krides Meshwe

Grilled Butterfly King Prawns with garlic and olive oil puree £16.00

Hommos Kawarmah

Pureed chickpeas with garlic lemon pine kernels and diced lamb £6.00

Kibbeh Maklieh

Mixed lamb and pine nuts deep fried in spices £5.00

Arays

Pitta bread filled with Lamb chopped onion parsley fresh
pepper and mixed spices £6.00

Falafel

Ground chickpeas and broad beans deep fried in spice £6.00

Fatayer

Spinach Pie £5.00

Sambusek

Pastry filled with minced lamb and pine kernels £5.00

Makanek

Aromatic lamb sausages pan fried in olive oil and lemon juice £7.00



ARABIC

HOT MEZZE *continued*

Kellaje

Halloumi cheese filled pitta bread £5.00

Krides Makli

Pan fried king prawns with garlic coriander and lemon juice £16.00

Patata Harrah

Cubed potatoes sautéed in olive oil with chives garlic and coriander £4.00

ARABIC MAINS

Arabic Mixed Grill

Lamb kebab shish taouk lamb cutlets and kofta £15.00

Shish Taouk

Boneless chicken cubes marinated in lemon juice
garlic mixed Arabic spices served with garlic puree £12.00

Farrouj Moussahab

Boneless baby chicken grilled and served with garlic puree £12.00

Kofta kishkash

Chilli spicy kofta served on a bed of chopped tomatoes £12.00

Lahem Meshwi

Cubes of lamb marinated in mixed Arabic spices
on skewers with tomato and onion £14.00

Kofta Meshwi

Minced lamb with spices onions parsley grilled on Skewers £12.00

Samakeh Harrah

Baked fish finished with Tehina Sauce
Fresh chilli and pine kernels (Market Price)





A SELECTION OF DESSERTS

Ice Creams



Cheese Board



Teas



Coffees

VAT included

Service not included

Gratuity at your discretion





LUNCH MENU

STARTERS

- Smoked Salmon** £9.00
- Hommos** £4.00
- Chicken Wings** £7.00
- Bresaola Tricolore** £10.00
- Mixed Salad** £4.00
- Moutabel** £5.00
- Lamb Samosa** £3.00
- Soup of the Day** £4.00

MAINS

- Grilled Fish,**
Salmon or Cod £12.00
- Shish Kebab** £14.00
- Entrecote Steak** £18.00
- Shish Taouk** £12.00
- Linguine Bolognaise** £9.00

A Selection of Desserts £4.50

Teas/Coffees







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