



TASTING MENU

4 tasting dishes paired with matching wines



Appetiser

Chilli Squid

Cortese araldica (Italy) 2012 11.5% 100ml

Starter

Juniper Chicken Tikka

Yealands pinot noir (New Zealand) 2011 13.5% 100ml

Passion fruit sorbet with Raspberry coulis

Main Course

Lamb Biryani

Aromatic vintage basmati rice layered with slow cooked lamb

Malbec tilia mendoza (Argentina) 2011 13.5% 125ml

Dessert

Sticky Toffee Pudding

Prosecco valdobbiadene jeio bisol NV (Italy) 11.5% 100ml



£45 PER PERSON

www.caromsoho.com



@caromsoho / mezasoho



(v) suitable for vegetarians (n) contains nuts (s) spicy Other dishes without nuts may still contain traces, please advise your waiter of any allergies. A discretionary 12.5% service will be added to your bill.