

Bloomsbury
Street
Kitchen

À La Carte

Welcome to our kitchen. Home to an exquisite selection of contemporary Mediterranean and Japanese small plates, complemented with the finest wines, sake and our signature cocktails.

Contemporary Mediterranean

To Start

Zucchini and eggplant chips with tzatziki	5
Hummus with warm pitta	7
Layered potato chips with jalapeño sauce	5

Our Carpaccios

Sea bream with Amalfi lemon and sweet apple	9
Yellowfin tuna with truffle lime oil	12
Salmon with chilli avocado	8
Black-pepper-crust beef with shaved truffle and Parmesan	12
Seared aubergine with thyme and feta yoghurt dressing	7

Small Plates and Salads

Crab and asparagus salad with Dijon mustard and lemon mayo	9
Crispy-spiced lamb bites	9
San Marzano tomatoes with goat's cheese, capers and basil	7
Burrata with Seville orange, coriander seeds and Mānuka honey	8

Signature Gyros

(two per serving)

Spicy chicken with chilli fries and tzatziki	9
Slow-cooked glazed lamb shoulder with chilli fries and lemon feta yoghurt	9
Halloumi fries with tzatziki and coriander mint dressing	8

Fish and Seafood

Gambas al pil pil with ciabatta	12
Moules marinière with garlic & parsley cream and paprika frites	11
Chilean sea bass with Scotch bonnet-infused creamy labneh sauce	25
Oven-baked lobster and king prawn with Parmesan crème and chilli herb crust	14
Baked cod with Parmesan and garlic butter	12

From the Grill

28-day-aged rib-eye steak with warm Gorgonzola butter	20
Charcoal-grilled Mediterranean-herbed lamb cutlets with hummus	20

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 or Omakase in honour of Japan comprises speciality dishes masterfully curated by our executive head chefs Neil Armstrong and Matt Downes.

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

Dégustation	£60	Vegetarian	£40
Omakase	£60	Vegetarian	£40

Speak to your waiter to find out more.

Contemporary Japanese

To Start

Lemon butter and chilli sea salt edamame	6
Hot miso chips with spicy tuna	8
Hot miso chips with smashed avocado	6

Our Japanese Flat Tacos (four tacos per serving)

Tuna sashimi with truffle ponzu mayo	7
Seared beef tenderloin with wasabi and shichimi mayo	9
Chargrilled avocado with lime sea salt and wasabi sour cream	6

Sashimi and Salads

Salmon tartare with shiso soy	9
Yellowtail sashimi with spicy yuzu soy	14
Beef tartare with egg yolk and spicy shichimi soy	12
Blanched spinach and hazelnut salad with white goma dressing	9
Avocado tartare with shichimi soy	6

Our Signatures

Crispy soft-shell-crab harumaki rolls with spicy ponzu	16
Beef gyoza with spicy sesame ponzu	12
Seared beef tataki with truffle ponzu	14
Goma-glazed roasted aubergine	10
Japanese mushroom and truffle toban-yaki	12

Bincho Grills

Taking inspiration from the Japanese cooking method of the Hibachi or Fire bowl, our ceramic bincho grills with smoked hoba leaf are a contemporary twist on a culinary tradition.

Sake-flamed black garlic king prawns with chilli and cumin	12
Chilli-and-lemon-roasted baby chicken	12

Sides

Chilli-and-sake-flamed tenderstem broccoli	5
Cucumber sunomono salad	3
Shichimi miso-glazed Japanese greens	5

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.