

ARCADE

FOOD THEATRE

OPENING HOURS:

MONDAY-SATURDAY: 8AM-12AM

SUNDAY: 10AM-10:30PM

Pophams coffee & bakery counter is open Monday to Saturday from 8AM-4:30PM and Sunday from 10AM-4:30PM, while our kitchens are open every day from 11:30AM onwards.

Please note that last food orders from our kitchens are done 30 minutes prior to closing times.



TŌU

From the same duo behind cult pop-up TĀTĀ Eatery comes TŌU – a first-of-its-kind katsu sando and Japanese rice bowl-driven concept taking London by storm with it's famed Iberian Katsu Sando and challenging expectations on what can be put between two pieces of bread.

SANDOS		RICE BOWL SPECIAL	
IBERIAN KATSU SANDO - THE ORIGINAL Toasted brioche, slow cooked and deep	14	Ask the TŌU team for today's option	10
fried Iberian pork neck, shredded cabbage,		LUNCH DEAL	
sliced onion, raspberry brown sauce, xo shallot sauce		RICE BOWL SPECIAL + 1 SIDE	10
	40.5	RICE BOWL + TŌU DOG + 1 SIDE	19
"EGG MAYO" KATSU SANDO Fresh fluffy brioche, deep fried egg tofu, wasabi egg mayo, coriander (v)	10.5	SIDES	
TÕUDOG	9	PICKLES Assorted Korean style pickles (vg)	3
Toasted brioche, house recipe Iberian Frankfurter, shredded cabbage, bbq sauce, raw onion, curry powder		PRAWN CRACKERS Homemade sweet chili sauce (gf)	3

LINA STORES

A renowned 75-year old London-born Italian institution, Lina Stores brings their authentically Italian, high-quality dishes, fresh handmade pasta, cured meats and antipasti from their neighbouring restaurant and delicatessen to their newest kitchen at Arcade.

ANTIPASTI

Sourdough Semolina bread, Alma Mater Bio extra virgin olive oil (v)	3
POLPETTE DI MELANZANE Aubergine polpette, San Marzano tomato	6
PROSCIUTTO DI PARMA DOP Lina Stores Prosciutto di Parma DOP	6.5
PASTA	
PICI ALLA NORCINA Pici, Porcini mushrooms, Umbrian sausage	7
PANSOTI CON BURRATA, SALSA DI DATTERINI, PINOLI E BASILICO Burrata Pansoti, Datterini tomato, toasted pinenuts, basil (v)	7.5
TAGLIOLINI A 30 UOVA, VACCHE BRUNA PARMIGIANO E TARTUFO ESTIVO 30-egg Tagliolini, Vacche Bruna Parmesan, butter, Black Summer truffle (v)	9.5
PAPPARDELLE CON RAGÙ DI VITELLO, ROSMARINO E SALVIA Pappardelle, slow-cooked veal ragù, rosemary, sage	10
DOLCI	

PASTORCITO

The latest concept from the El Pastor team presents some of the most authentic Mexican tacos and flavour combinations in London, inspired by the founders' time spent living in Mexico City for over a decade, and using heirloom Mexican corn for the house-made tortillas.

STARTERS

GUACAMOLE	6.5
With totopos (vg, gf) With chicharrón	+1 +1
TACOS	
TACOS AL PASTOR (2 PIECES) 24-hour marinated pork shoulder, caramelised pineapple, guacamole taquero salsa, white onion, coriander, cheese (gf)	6.95
BAJA FISH TACOS (2 PIECES) Corona-battered sea bass, shredded cabbage, pico de gallo, coriander	8.95
SHORT RIB TACOS (2 PIECES) Chipotle-muscovado coriander seed spice rub, pickled red onion, La Maya salsa (gf)	6.95
PEA & CORN TACOS (2 PIECES) Fresh peas, charred corn, jalapeño, red onion coriander, fresh mint (v, gf)	5.95
GRINGAS	
SUPER GRINGA Flour tortilla, charred Al Pastor pork, Oaxaca cheese, slaw, grilled pineapple, Morita salsa, gem lettuce	10.95
VEG SUPER GRINGA	8.95

Fresh peas, charred corn, jalapeño, red onion coriander, Oaxaca cheese, fresh mint (v)

CASITA DO FRANGO

CANNOLO CON RICOTTA, PISTACCHIO

lo, ricotta, pistachio, chocolate

ECIOCCOLATO

 $Casita\ do\ Frango\ brings\ Algarvian\ (Southern\ Portuguese)\ cuisine\ to\ London,\ serving\ piri-piri\ chicken\ grilled\ over\ wood-charcoal\ and\ a\ selection\ of\ sharing\ plates.$

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SHARING PLATES		PIRI-PIRI CHICKEN	
CHARRED CAULIFLOWER Maple syrup, piri-piri, coriander yoghurt, pistachio (v, gf)	5	FRANGO PIRI-PIRI Half chicken grilled over wood-charcoal (gf) Also available with oregano or lemon & garlic	10
AFRICAN RICE Crispy chicken skin, chorizo, plantain	6	DESSERT	
GRILLED CHORIZO Black olive mayo, guindilla peppers (gf)	6	PASTEL DE NATA Traditional custard tart (v)	4
PORTUGUESE FRIES Double cooked hand-cut fries (vg, gf)	4		
TOMATO SALAD Heritage tomatoes, cauliflower leaf, red onion (vg, gf)	4		

MENU MENU

TO ENCOURAGE INNOVATION AND EXPERIMENTATION THROUGHOUT ARCADE, THESE MENUS ARE SUBJECT TO CHANGE. PLEASE SEE INDIVIDUAL KITCHENS TO FIND OUT WHAT'S AVAILABLE ON THE DAY.

FLAT IRON WORKSHOP

From the team behind London's hit Flat Iron steak restaurants comes the new Flat Iron Workshop — a space dedicated specifically to experimenting with new dishes and specialist cuts, and showcasing rare best-in-class beef from responsible smaller producers in the UK.

MAINS

CHARCOAL GRILLED STEAK OF THE DAY	12
STEAK & YORKSHIRE	8
SIDES	
WAGYU DRIPPING FRIES	4.5
WORKSHOP SALAD	4
TRUFFLED CEP & PEPPERCORN CREAM	1.5
DESSERT	
CHOCOLATE MOUSSE, CHERRIES & CREAM (v)	5.5

OKLAVA

With a focus on culturally-grounded cooking inspired by Chef Selin's culinary heritage and regular trips to the markets of Istanbul, Oklava features a modern take on Turkish-Cypriot cuisine with refreshingly original dishes using only the highest quality ingredients.

PLATES

ISKENDER Lamb & beef döner, chopped flatbread, tomato-chilli sauce, yoghurt, brown butter	10
CHILLI ROAST CAULIFLOWER Chilli roast cauliflower, red onion, parsley, pistachios (vg, gf)	8
BLACK SEA PIDE Black Sea cheese & butter pide, egg yolk, black garlic, za'atar (v)	12
CYPRUS POTATO CHIPS Cyprus potato chips, garlic, chilli salt, herb mayo (v, gf)	4.5
DESSERT KÜNEFE	10

Crispy pistachio & cheese-stuffed Kadayif pastry, orange blossom syrup, kaymak (v)

SUSHI (6 PIECES)

CHOTTO

Kurt Zdesar, top restauranteur behind international brand Chotto Matte, introduces Chotto — a new adaptation of the global restaurant concept bringing a more casual but equally bold and authentic taste of Nikkei cuisine. Chotto brings ceviche, sushi, tostaditas and more Japanese-Peruvian fare to Arcade within its vibrant menu.

BENTO BY CHOTTO CHOTTO CEVICHE / NIKKEI BRAISED BEEF / SPICY TUNA ROLL & VEGETABLE ROLL 14 NIKKEI SASHIMI / NIKKEI GYOZA / SALMON AVOCADO ROLL & VEGETABLE ROLL 12.5 TOMATO CEVICHE / VEGETABLE GYOZA / VEGETABLE ROLL (V) 9.5

RAW		нот	
CHOTTO CEVICHE Sea bass sashimi, sweet potato, Peruvian corn, coriander, chive oil, citrus sauce (gf)	7.5	NIKKEI GYOZA 3 pork, prawn and cassava dumplings served on aji amarillo, sweet potato purée	5
TOMATO CEVICHE Tomato, sweet potato, Peruvian corn, coriander, chive oil, citrus sauce (gf)	6	VEGETABLE GYOZA 3 tofu, mushroom and cassava dumplings served on aji amarillo, sweet potato purée (v)	4
NIKKEI SASHIMI Yellowtail sashimi, cherry tomatoes, jalapeño, coriander, vuzu truffle sov	9	NIKKEI BRAISED BEEF Slow cooked beef, smoked purple potato mash, terivaki jus	9

SALMON AVOCADO DRAGON ROLL Salmon, avocado	8
SPICY TUNA ROLL Tuna, Peruvian chilli	9
VEGETABLE ROLL Asparagus, avocado, cucumber (vg, gf)	6.5
NIKKEI DRESSED NIGIRI Tuna wasabi, sea bass ceviche, salmon anago, yellowtail yuzu truffle, turbot shichimi, aubergine miso	12
DESSERT	
PERUVIAN CHOCOLATE POT Matcha, dulce de leche, Suntory whiskey (contains	4.5

ARCADE X POPHAMS

Now a local institution born in the heart of Islington, Pophams artisanal bakery and coffee shop brings its creative pastries to the West End for the first time – with a menu featuring seasonal ingredients, laminated dough and unique flavor combinations from around the globe.

PASTRIES		HOT DRINKS	
PLAIN CROISSANT (V)	2	FILTER COFFEE	2.5
PAIN AU CHOCOLAT (V)	2.8	BOTTOMLESS FILTER CO	OFFEE 3
ALMOND CROISSANT (V)	3.8		
BACON & MAPLE	3.8	ESPRESSO	2.6
ROSEMARY & SEA SALT	3.2	MACCHIATO	2.8
TWIST (V)		CORTADO	2.8
MARMITE, SCHLOSSBERGER & SPRING ONION (V)	3.8	FLAT WHITE	3
		LATTE	3
ARCADE-EXCLUSIVE PAST	TRIES	CAPPUCCINO	3
SEASONAL SPECIAL	4	LONG BLACK	2.6
Ask the Pophams team about		AMERICANO	2.6
today's option		MOCHA	3.8
HAZELNUT PRALINE A Pophams weekend special,	4	DECAF MOCHA	4
now exclusively available at		HOT CHOCOLATE	3 / 3.5
Arcade seven days a week		CHAI LATTE	3.5
FRESH YOGHURT		BABYCINO	80P
SEASONAL FRUIT, HAZELNUT	г 6	TEA	
BUTTER & ALMOND-TOPPED	•	ENGLISH BREAKFAST	2.5
YOGHURT (V)		EARL GREY	2.5
WITH MAPLE SYRUP	+50P		
COLD DRINKS		FRESH MINT	2.5
ICED AMERICANO	2.9	GREEN	2.5
ICED AMERICANO	2.9 3.5	CHAMOMILE	2.5
	0.0	ROOIBOS	2.5
ICED CHOCOLATE	3.5	DAIRY MILK ALTERNA	TIVES
FRESH INFUSED ICED TEAS	3.5		
CLOUDY APPLE	3.6	OAT MILK	+50P
PINK GRAPEFRUIT	3.6	ALMOND MILK	+50P
VALENCIA ORANGE	3.6	SOY MILK	+80P
SICILLIAN LEMONADE	3.6	KEY: (v) vegetarian	
LA BREWERY KOMBUCHA	3.8	ALLERGENS: Please ask for a full list of	allergens for

each dish.

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4.5

DAILY DOSE COLD PRESSED

JUICE