

TÔU

KATSU SANDO

SANDOS

IBERIAN KATSU SANDO - THE ORIGINAL Toasted brioche, slow cooked and deep fried Iberian pork neck, shredded cabbage, sliced onion, raspberry brown sauce, xo shallot sauce	14
“EGG MAYO” KATSU SANDO Fresh fluffy brioche, deep fried egg tofu, wasabi egg mayo, coriander (v)	10.5
TÔU DOG Toasted brioche, house recipe Iberian Frankfurter, shredded cabbage, bbq sauce, raw onion, curry powder	9

RICE BOWL SPECIAL

IBERIAN PRESA SCHNITZEL Deep fried Iberian pork presa, Sichuan pepper, Japanese short grain rice, egg yolk, soy, yuzu kosho	12
LUNCH OFFER (MON - FRI 12PM TO 3PM)	
RICE BOWL	10
RICE BOWL + TÔU DOG + 1 SIDE	20
SIDES	
PICKLES Assorted Korean style pickles (vg)	3
PRAWN CRACKERS Homemade sweet chili sauce (gf)	3

LINA STORES

INSTITUTIONAL ITALIAN

ANTIPASTI

PANE PUGLIESE E OLIO Sourdough Semolina bread, Alma Mater Bio extra virgin olive oil (v)	3
POLPETTE DI MELANZANE Aubergine polpette, San Marzano tomato (v)	6
PROSCIUTTO D’AGNELLO E CACIOTTONA DI CAPRA AL Fieno Lamb prosciutto, salsa verde & goat’s milk caciotta matured for two months in hay, apricot jam	12

PASTA

PICI ALLA NORCINA Pici, Porcini mushrooms, Umbrian sausage	7
RAVIOLI DI ZUCCA CON BURRO E SALVIA Pumpkin ravioli, butter & sage, Piemontese hazelnuts (v)	8.5
PAPPARDELLE DI CODA DI BUE Pappardelle, oxtail ragu & baked Ferrandina olives	9
TAGLIOLINI A 30 UOVA, VACCHE BRUNA PARMIGIANO E TARTUFO ESTIVO 30-egg Tagliolini, Vacche Bruna Parmesan, butter, Black Summer truffle (v)	9.5

DOLCI

CANNOLO CON RICOTTA, PISTACCHIO E CIOCCOLATO Cannolo, ricotta, pistachio, chocolate (v)	5
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PASTORCITO

AUTHENTIC MEXICAN

STARTERS

GUACAMOLE	6.5
With totopos (vg, gf)	+1
With chicharrón	+1

TACOS

TACOS AL PASTOR (2 PIECES) 24-hour marinated pork shoulder, caramelised pineapple, guacamole taquero salsa, white onion, coriander, cheese (gf)	7
BAJA FISH TACOS (2 PIECES) Corona-battered sea bass, shredded cabbage, pico de gallo, coriander	8.5
SHORT RIB TACOS (2 PIECES) Chipotle-muscovado coriander seed spice rub, pickled red onion, La Maya salsa (gf)	7
PEA & CORN TACO Charred corn, jalapeno, red onion, coriander and Mexican Oregano (v)	6.5
CHICKEN TINGA TACO Chipotle-braised shredded chicken, onions, jalapeño, sour cream, salsa	6.5

TOASTADA

TUNA TOASTADA Raw tuna, avocado, chile de arbol, blue corn tostada (gf)	10.5
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CASITA DO FRANGO

WOOD CHARCOAL-GRILLED CHICKEN

SHARING PLATES

CHARRED CAULIFLOWER Maple syrup, piri-piri, coriander yoghurt, pistachio (v, gf)	5
AFRICAN RICE Crispy chicken skin, chorizo, plantain	6
GRILLED CHORIZO Black olive mayo, guindilla peppers (gf)	6
PORTUGUESE FRIES Double cooked hand-cut fries (vg, gf)	4
CABBAGE & CHESTNUT COLESLAW Hispi cabbage, carrot, roasted chestnuts (vg, gf)	4

PIRI-PIRI CHICKEN

FRANGO PIRI-PIRI Half chicken grilled over wood-charcoal (gf) Also available with oregano or lemon & garlic	10
CLASSIC CASITA (MON - FRI 12PM TO 3PM)	
HALF PIRI-PIRI CHICKEN SERVED WITH A CHOICE OF PORTUGUESE FRIES OR COLESLAW	12
DESSERT	
PASTEL DE NATA Traditional custard tart (v)	4

CHOTTO

JAPANESE-PERUVIAN NIKKEI

BUILD YOUR OWN BENTO	12
Choose from 12 of our sassiest dishes: You Build it, We Bento Box it. Pick one of each:	
ROLL IT 4PC SALMON AVOCADO MAKI 4PC SPICY TUNA MAKI 4PC ASPARAGUS AVOCADO TRUFFLE MAKI (v, gf)	RAW IT SEA BASS CEVICHE (gf) NIKKEI SALMON SASHIMI LYCHEE & TOMATO COCONUT CEVICHE (vg, gf)
BASE IT STEAMED NISHIKI RICE (vg, gf) PURPLE POTATO MASH (v) RAINBOW SLAW (vg, gf)	TOP IT JAPANESE CURRY, SALMON, CARROT, DAIKON CHICKEN TERIYAKI, MIXED PEPPERS, WASABI SESAME GOLDEN TOFU, SHIITAKE MUSHROOM, YUZU TRUFFLE SOY (vg)

BENTO-BABE OF THE MONTH

Please ask at the Chotto counter for details on our monthly special.

SET SUSHI BENTO

2PC SPICY TUNA MAKI	12
2PC SALMON AVOCADO MAKI	
CALIFORNIA HANDROLL	
TARTARE HANDROLL	
SEA BASS CEVICHE (gf)	
EDAMAME (v)	

JAPAS (JAPANESE TAPAS)

SALMON AVOCADO MAKI (8 PC)	8
SPICY TUNA MAKI (8 PC)	8
ASPARAGUS AVOCADO TRUFFLE MAKI (8 PC) (v, gf)	8
SEA BASS CEVICHE (gf)	6.5
NIKKEI SALMON SASHIMI	6.5
PORK & PRAWN GYOZA	6.5
LYCHEE & TOMATO COCONUT CEVICHE (v, gf)	6.5
DESSERT	
PERUVIAN CARAMEL CHOCOLATE POT (v)	4.5

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

QUALITY BEEF

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
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LE BAB

MODERN GOURMET KEBABS

STARTERS

DONER BEIGNET with house chilli & garlic sauce	2
LE BAB HUMMUS served warm with za’atar & olive oil (gf option)	5/8

MAINS

“FRIED CHICKEN” SHISH KEBAB BBQ free range chicken shish kebab with southern fried chicken skin, red cabbage slaw & Kashmir chilli mayo (gf option)	10.5
MAISON SABICH Israeli-inspired focaccia sandwich of spice roasted aubergine with yoghurt, chilli peanuts, shallots, chilli and parsley (vg option, gf option)	9
DIPPED LAMB ADANA House Texel lamb Adana, dipped in molasses lamb jus, with crispy pickled onions, herb yoghurt & cucumbers (gf option)	11.5

SIDES

DOUBLE COOKED FRIES (vg, gf)	4.5
Add Fondue (v, gf)	+2
Add Iskender (vg option, gf)	+1.5
MEAT BUTTER NAAN	5
Add Foie Gras	+5

ALLERGENS: Please ask kitchens for all allergen details for each dish. **KEY:** (v) vegetarian (vg) vegan (gf) gluten free
Please note that Arcade operates a no cash policy, debit or credit cards only.