

Bloomsbury  
Street  
Kitchen

À La Carte

## Mediterranean

<i>Petites Assiettes</i> Small plates	Fine de Claire oysters with lemon crème fraîche and green tabasco dill oil (two per serving) 10
	Crispy Parmesan spheres with escargot and garlic, chilli and parsley butter, served on aioli 8
<i>Tacos Français</i> French tacos (three per serving)	Yellowtail tartare, Parmesan, lemon and lime 12
	Seared beef, blue cheese and chilli dressing 8
	Warm lentils, Brie de Meaux, sweet apple and basil mustard 7
<i>Salade et tartare</i> Salad and tartare	Fennel-cured salmon with French beans, horseradish crème, pickled radicchio and caviar 14
	Steak tartare with verjus and French chives, lemon zest, Parmesan nest and fleur de sel 16
	Salad of French beans, fresh basil, aged balsamic and Italian hard cheese v 8
<i>Pasta Fresca</i> Fresh Pasta	Crab bucatini, plum tomatoes, chilli and lemon 16
	'Nduja fettuccine and lemon crème fraîche 16
	Garganelli all'Amatriciana with crispy pancetta and pecorino 14
	Gnocchi with San Marzano tomatoes, garlic, peperoncino and basil v 12
<i>La Parrilla</i> Spanish Grill	<i>Pescado / Fish</i>
	Spanish king prawns with olive oil, lemon, chilli and garlic 14
	Oven-roasted cod and tomato-spiced consommé 18
	<i>Carne / Meat</i>
	Chargrilled chorizo al pil pil, roasted garlic, parsley, dried chilli and white wine 12
	Smoked paprika lamb cutlets with lime and garlic 30
	Peppered 28-day-aged rib-eye steak with jalapeño pico de gallo (251g) 28
<i>Vegetariano</i> Vegetarian	Chargrilled cabbage steak in jalapeño truffle butter v 12
	Layered patatas bravas with aioli and chilli paprika sauce v 8

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.  
v Suitable for vegetarians. Adults require around 2000 kcal per day.

# Izakaya

小さな食事 Small Eats	Lemon butter and shichimi sea salt edamame v	8
特製料理 Signatures	Yellowfin tuna sashimi ribbons, kohlrabi salad and shiso soy	18
	Yellowtail sashimi with yuzu kosho and parmesan	15
	Crispy filo king prawns with wasabi mayonnaise	14
	Prawn tempura with ama ponzu	14
	Beef tataki and black truffle ponzu	16
	Kohlrabi salad with crispy leeks and white goma dressing v	8
ロバタ Robata	魚とシーフード-	
	Fish	
	Seafood truffle risotto	18
	Grilled salmon yasai zuke	20
	お肉	
	Meat	
	Baby chicken roasted with lemon and miso butter served on a hot Bincho Grill	18
	Beef fillet with Gorgonzola dolce crème (100g)	16
ベジタリアン Vegetarian	Black pepper vegetarian chicken v	18
	Roasted aubergine with goma glaze v	12