

Vyta

WELCOME TO VYTA, WHERE WE CELEBRATE THE ITALIAN TRADITION OF SHARING FOOD WITH LOVED ONES. ALL OF OUR DISHES ARE DESIGNED TO BE SHARED AT THE TABLE, ENCOURAGING CONVERSATION AND CONNECTION OVER EXCEPTIONAL INGREDIENTS AND AUTHENTIC FLAVOURS. WE RECOMMEND MULTIPLE DISHES TO ENJOY THEM TOGETHER - THIS IS HOW ITALIANS TRULY DINE

STARTERS

MALDON OYSTERS LIME GEL & CHILLI (SH) (3 Pcs & 6 PCs)	£16/£24
SOURDOUGH WITH ANCHOVIES (D, G, F)	£9
NDUJA MOUSSE ON SOURDOUGH (G, D, SD)	£14
PAN SEARED RED PRAWNS WITH AJILLO & SOURDOUGH 4 PCS (CR, C)	£16
FOCCACCIA OF THE DAY (V, G)	£8
FRIED SQUID WITH AIOLI (G, SD, MO)	£14
SWORDFISH CARPACCIO (F, SD)	£15
CHARCUTERIE & CHEESE (G, D, SD) Mortadella with pistachio, coppa de parma & parma ham. Goats cheese mousse with honey & sourdough crumb, chilli pecorino, bocconcini, parmesan shaving. Sourdough bread & cerignola olives.	£22

SALADS

BABY GEM WITH CRISPY PARMAHAM (SD) Fresh baby gem cut in quarters, served with a shallots, chives, and white wine vinegar dressing. Topped with crispy Parma ham.	£14
FENNEL AND ORANGE WITH TROPEA ONION (SD, M) Thinly sliced fennel with Tropea onion and orange segments, served with a honey dressing.	£9
CAESAR SALAD (F, D, E) Whole baby gem, packed with anchovies & dressing. Served with sourdough crumbs & shaved parmesan.	£15
ADD CHICKEN + £5	

SIDES

SKIN ON FRIES & ROSEMARY AND PARMESAN (SD, C, D)	£8
CONFIT POTATO PUREE & ROSEMARY (D)	£9
TENDERSTEM BROCCOLI WITH ROMESCO (G, SD, N)	£13
PADRON PEPPERS	£9
GORDAL OLIVES	£6

MAINS

LOBSTER & ASPARAGUS LINGUINE (E, D, G, SH, CR) Creamy butter sauce with a mix of finely chopped chilli, parsley, garlic and extra virgin olive oil. Served with poached lobster & fresh asparagus. Can be served Gluten Free.	£24
SWORDFISH TAGLIOLINI (E, G, SH, F, CR, C, SD) Pan fried swordfish pieces with chilli and cherry tomato, in a thick bisque sauce. Served with Sicilian crumbs of panko, anchovies, chilli, fresh parsley, lemon zest. Can be served Gluten Free.	£21
RED PRAWN PAPPARDELLE (CR, E, G) Pappardelle served with a courgette sauce and marinated raw ceviche prawns with ajillo, lime juice & sea salt. Can be served Gluten Free.	£23
PAPPARDELE ALLA GENOVESE (G, SD, C) Genovese Beef & Onion sauce slow cooked for 48 hours. Can be served Gluten Free	£20
COURGETTE PAPPARDELE (V, G) Courgette puree and caponata, served with smoked paprika. Can be served Gluten Free.	£16
DUCK BREAST RISOTTO & ROSEMARY AIOLI (C, E, SD) Creamy risotto rice, cooked in a rich stock cooked for 48 hours with blueberries. Duck served pink.	£26
CHICKEN POUSSIN ROMESCO AND TENDERSTEM BROCCOLI (G, SD) Grilled whole baby Chicken served with Tenderstem Broccoli, Ajillo & Romesco sauce on the side. Both allergens can be removed.	£20
RIB-EYE STEAK & CONFIT POTATO PUREE (D, C, SD) 250g Ribeye served with confit potato puree & demi-glace, red wine sauce.	£29
ROASTED AUBERGINE, RICOTTA AND ROMESCO (N, D, V) Whole aubergine roasted & peeled, seasoned with extra virgin olive oil and sea salt. Vegan option available.	£16

DESSERTS

CREMA CATALANA (E, D, V) A Spanish version of Crème Brûlée, with cinnamon, cloves, lemon & orange zest.	£9
TIRAMISU (D, G, V) Classic tiramisu, with creme & coffee. No alcohol	£10
DOLCE VYTA MARITOZZO (G, D, E, V) Soft, fluffy Roman-style sweet buns filled with luscious Chantilly Cream and Madagascar Vanilla Add Pistachio £2 Add Dark Chocolate £1.5	£6

KEY TO ALLERGIES AND DIETS

Before you order, please make us aware of any allergies. Our kitchen uses nuts and regrettably we cannot guarantee that any of our dishes are completely free of traces. Genetically Modified Oil is used on our deep-fried dishes.

(D) Dairy, (E) Eggs, (F) Fish, (G) Gluten, (MO) Molluscs, (MU) Mustard, (N) Nuts, (L) Lupin, (P) Peanuts, (SE) Sesame, (SO) Soya Beans, (SH) Shellfish, (S) Sulphites, (C) Celery (VG) Vegan, (V) Vegetarian, (GF) Gluten free, (CR) Crustaceans, (SD) Sulphur Dioxide