

JUREMA

WINTER GARDEN

Welcome to

JUREMA

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...a world of wonder, where we transcend the ordinary, providing you an unforgettable culinary experience. Step inward, warm the soul and restore this winter as you dine amongst drama and romance in our pagan winter sanctuary. Savour a fusion of South American and European flavours. Let our unique ambiance transport you into the realm of the extraordinary, indulging your senses in a symphony of tastes, textures, and winter mystique.

In Partnership with

Veuve Clicquot Hennessy MINUTY BELVEDERE

JUREMA

LUNCH & DINNER

Menu items are subject to change

OYSTERS

Lindisfarne (Northumberland Coast, England) • 6 per piece
Served with Champagne Granita, Ancho Chilli, Shallot Vinegar & Lime

SMALL PLATES

Wholemeal Sourdough, Salted Butter & Olive Oil (V) • 5
Padrón Peppers & Huancaína (V) • 8
Parmesan Tapioca (V) • 7
Choriqueso Empanadas & Salsa Pebre (2 pieces) • 13
Grilled Octopus Skewer, Mustard, Capers & Oregano (2 pieces) • 13
Grilled Prawns, Garlic, Ginger & Ají Amarillo (2 pieces) • 15
Jamón Ibérico, Grilled Focaccia & Salsa Roja • 21

CRUDOS

Yellowtail & Ají Tiradito • 18
Sashimi of Yellowtail, Red Chilli, Sweet Potato Dressing, Green Herb & Yoghurt Dressing served with Plantain Chips

Sea Bass Crudo, Pear, Hazelnut & Soy • 17
Wild Sea Bass, Pear, White Soy with Onion Dressing, Radish & Bronze Fennel

Beef Tartare, Chilli & Cashew Cream • 19
Diced Seared Yorkshire Beef with Ají Pancha, Chives, Shallot, Red & Green Chilli, Olive Oil, Dark Soy, Cashew Cream, Puffed Buckwheat, served with Blue Corn Tostadas & Lime

*Vegetarian (V) / Vegan (Vc). If you have any allergies or food intolerance, please advise a member of staff.
All prices include VAT. A discretionary 15% service charge will be added to your bill.*

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LARGER PLATES

Smoked Ricotta Ravioli, Pumpkin & Truffle • 31

Ravioli filled with Ricotta Mustia, Delica Pumpkin Purée, Parmesan Cream & Spanish Truffle

Josper-grilled Fosse Meadows Chicken Breast, Mushrooms, Garlic & Sherry Vinegar • 29

Josper-grilled Chicken Breast, Hen of the Woods, Shiitake & Oyster Mushrooms, Garlic & Sherry Vinegar

Daphne's Welsh Lamb with Adobo & Tropea Onion • 37

Grilled Daphne's Welsh Lamb, Sauce of Peppers, Coriander, Tomato, Chilli, Kales & Tropea Onion

Grilled Halibut, Butter Beans, Chorizo & Cabbage • 33

Pan-roasted Halibut, Judiön Butter Beans, Chorizo & Hispi Cabbage

Josper-grilled Sirloin & Chimichurri • 49

300g Sirloin Steak, Hennisfield Farm, Derbyshire, Grilled Spring Onions & Chimichurri

VEGETABLES

Aubergine, Sesame & Soy (Ve) • 12

Burrata, Salsa Macha, Citrus & Pumpkin Seeds (V) • 15

Baby Gem Lettuce, Anchovy, Parmesan & Green Goddess (V) • 11

Grilled Tenderstem Broccoli & Black Sesame Mole (V) • 13

Rosemary & Red Onion Hashed Potatoes (V) • 11

DESSERTS

Tres Leches Cake, White Chocolate & Clementine • 12

Vanilla Sponge soaked in Coconut Milk, Citrus Mousse & Mascarpone Cream

Smoked Dark Chocolate Mousse, Mango & Chilli • 13

Smoked 72% Peruvian Dark Chocolate, Mango Compote, Mango Chilli Sorbet & Cocoa Nibs

Corn Cake, Chamomile & Condensed Milk Ice Cream • 11

Peruvian Corn Cake, Chamomile Anglaise & Condensed Milk Ice Cream

Selection of Cheese from Fromagerie Beillevaire, Candied Pecan & Quince • 18

Served with Seeded Crackers (Gf) Quince Paste & Candied Pecans

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JUREMA

Veuve Clicquot

SET LUNCH

2 courses • £25 per person | 3 courses • £30 per person
including a Glass of Veuve Clicquot Champagne

OYSTERS & SOURDOUGH

Available as a supplement

Lindisfarne (Northumberland Coast, England) • £5 per piece
Wholemeal Sourdough, Salted Butter & Olive Oil (V) • £6

STARTER

Choose from

Burrata, Citrus & Salsa Macha (V)
Yellowtail, Radish, Pickled Jalapeño & Onion Dressing
Ibérico Chorizo & Pan con Tomate

MAIN

Choose from

Butter Milk Fried Chicken, Radicchios & Parmesan
Adobo Lamb Shoulder, Kales & Chickpeas
Smoked Ricotta Ravioli, Pumpkin & Truffle (V)

SIDES • £7

House Fries & Chipotle Aioli
Green Salad dressed with Guacatillo

DESSERT

Choose from

Tres Leches Cake, White Chocolate & Clementine
Smoked Dark Chocolate Mousse, Mango & Chilli

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WINTER COCKTAILS

Golden Milk • 22

Belvedere Vodka
Honey
Turmeric
Cream Black Pepper

Sage Negroni • 20

Belvedere Vodka
Strawberry
Red Sage
Aperol
Sweet Vermouth
Ginger

Gingerbread Rum Old Fashioned • 22

Eminente Rum
Gingerbread
Orange
Angostura

Winter Daiquiri • 22

Eminente Rum
Cranberry
Mandarine
Lime

WINTER SPECIALS

Rosé Mulled Wine • 15

Minuty Prestige Rosé
Cinnamon
Cloves
Star Anise
Orange
Allspice Berries
Crème de Cassis
Black Pepper

Hot Toddy • 15

Hennessy VS Cognac
Lemon
Honey
Cloves
Cinnamon
Aromatic Bitters

Belvedere 10 Martini • 29

Belvedere 10 Vodka
Dolin Dry Vermouth de Chambéry

Hennessy XO Sazerac • 29

Hennessy XO
WhistlePig Rye Whiskey
Sugar Syrup
Dashes of Peychaud's Bitters

Veuve Clicquot Hennessy MINUTY BELVEDERE

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JUIREMA

CHAMPAGNE & SPARKLING WINES

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125 ml/bottle

NV Veuve Clicquot Brut Yellow Label	24/145
NV Veuve Clicquot Brut Rosé	32/180
2015 Veuve Clicquot La Grande Dame	45/260
NV Ruinart Blanc de Blancs	190
NV Ruinart Rosé	200
NV Veuve Clicquot Yellow Label Magnum	350

ROSÉ

125 ml/bottle

Minuty Prestige, Côtes de Provence Rose, France	13.5/65
Château Minuty Rose et Or, Côtes de Provence, France	16.5/80
Château Minuty 281, Côtes de Provence, France	32/165

PRESTIGE CHAMPAGNE

by the bottle

NV Krug Grande Cuvée	650
Dom Pérignon Blanc	700
2012 Dom Pérignon P2 Blanc	850

WINE LIST

WHITE

175 ml/bottle

Terrazas de los Andes, Chardonnay, Mendoza Argentina	13/56
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RED

Terrazas de los Andes, Cabernet Sauvignon, Mendoza, Argentina	13/56
Terrazas de los Andes, Malbec, Mendoza, Argentina	13/56
Terrazas de los Andes, Grand Malbec, Mendoza, Argentina	26/112

Veuve Clicquot Hennessy MINUTY BELVEDERE

*All wines and vintages are subject of availability and change.
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