

# claro;

## Small plates & sharers

<b>A taste of Claro;</b>	25
Frena bread, aubergine salad, labneh & harissa, fresh pickles, pickled chilli, olives & matbucha, cauliflower & yoghurt (v)	
<b>Kubaneh</b>	9
Fresh grated tomato, zhoug (v)	
<b>Shrimp falafel</b> (3 per portion)	18
Fresh herb tahini, fermented peppers (gf)	
<b>Fresh cured sardine</b>	15
Pickled chilli, cured blue radish, Jerusalem artichoke cream (gf)	
<b>Lamb cigar</b> (2 per portion)	18
Tahini yoghurt, sumac (n)	
<b>Fried courgette slices</b>	10
Caper aioli (v, gf)	
<b>Fresh crisps</b> (vg)	5
Za'atar spice	
<b>Spiced nut mix</b> (n, vg)	6
<b>House pickles</b> (vg)	4.5
<b>Nocellara olives</b> (vg)	3.5

(v) – Vegetarian | (vg) – Vegan | (n) – Nuts present | (gf) – Gluten Free | (vgo) – Vegan option available  
| (vo) – Vegetarian option available

We cannot guarantee the absence of allergens in our kitchen or dishes.

A discretionary service charge of 15% will be added to your bill. Prices are inclusive of VAT.

Please note we are a cashless restaurant.

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## **Drinks selections**

### **sparkling**

Classic Cuvée Brut, Nyetimber, Sussex, England N.V	72
Herbert Hall, Sussex, England 2019	82
Champagne Brut, Delamotte N.V	116
Champagne Special Cuvée Brut, Bollinger N.V	132
Champagne Brut, Veuve Clicquot N.V	156
Champagne Brut Rose, Billecart Salmon N.V	190

### **white wine - sommeliers recommendations**

Riesling Trocken Jacobus, Weingut P.J Kühn, Rheingau, Germany 2022	58
Bourgogne Blanc Cote d'Or, La Pierre Ronde 2022	84
Arbois "Les Gravier", Chardonnay, Domaine A&M Tissot 2020	98
Mirando al Sur, Olivier Rivière, Rioja, Spain 2021	116
ALS Assyrtiko, Yiannis Papaioikonomou, Greece 2021	144
Utopie Créative , Nicolas Barbou, Touraine 2020	192

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## **red wine – sommeliers recommendations**

Gabaxo, Olivier Rivère, Rioja, Spain 2022	58
Cabernet Sauvignon, Land of Saints, California, USA 2022	74
Cornas "Les Chailles", Alain Voge 2022	98
Bourgogne Rouge, Domaine Robert Groffier 2022	122
Barolo "Cerretta", Giovanni Rosso 2018	146
Marsannay "Clos du Roy", Domaine Sylvain Pataille 2022	184

## **beers**

Lucky Saint (330ml) 0.5% abv	7
Siren Soundwave IPA (330ml)	7
Noam (340ml)	8
Showerings Cider NV	10

## **softs**

Coca-Cola	5
Coca-Cola Zero	5
Coca-Cola Diet	5
Sprite Zero	5
Double Dutch tonic	5
Double Dutch light tonic	5
Double Dutch ginger beer	5
Double Dutch soda	5
Dutch Dutch lemonade	5

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## **classic cocktails - 15 each**

(for large quantities a pre order is required)

### **Nergoni**

An Italian classic, equal parts gin, Campari, and sweet vermouth. Smoothly stirred over ice and finished with a fragrant twist of orange peel

### **Aperol Spritz**

A light, refreshing favorite with Aperol, prosecco, and a splash of soda, served over ice

### **Old Fashioned**

A timeless classic made with your choice of rum or whiskey, gently sweetened and bitters-forward, served over ice with a citrus twist

### **Margarita**

A bright, refreshing margarita with fresh lime and tequila, available classic, Tommy's style, or with a spicy kick

### **Daiquiri**

A crisp, vibrant blend of rum and lime, served in classic daiquiri style

### **Martini**

a classic available with either gin or vodka

## **signature cocktails - 16 each**

(for large quantities a pre order is required)

### **Lychee & Rose**

Planteray 3 Rum, KwaiFeh, lychee, rose, lime

### **Strawberry**

Sol De Plata Pisco, Aperol, strawberry, lime, DD Soda Water

### **Banana & Pear**

Fielden Rye Whiskey, banana, pear, lemon, DD Soda Water

### **Basil & Dill**

Sapling Vodka, Italicus, basil, dill, lemon

### **Mandarin**

Skinos Mastiha, Krol Vodka, peach, tangerine, cardamon