

ARENDE

VOL. 2

COVENT GARDEN

SUMMER 2026



THE CULINARY EXPLORER

FROM STREET TO CENTRE

The pizza revolution continues as Gracey's unveils its most ambitious London opening yet.

12

THE CRAFT COCKTAIL

Shaped by what's in season, what's worth sourcing, and how far a flavour can be taken.

08

GRAVITY-DEFYING POTENTIAL

Where new ideas take shape; discover the chefs, flavours, and brands defining what comes next.

22



WELCOME TO ARCADE

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MEET ZYLIA

A tribute to the streets of Greece and Cyprus, where generational recipes are brought back to the table, and every dish tells a story...

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ON THE RISE

A story of obsession, craft, and the discipline of dough - from a St Albans garden oven to the heart of central London, Gracey's is one to watch...

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DRINKS

Dream Spritz
Mango Lassi
Little Pedro
Coconut Swizzle
Baijiu Bramble
Hennyrita

08

EXTRAS

Create 23

THE STAGE

Our venues are designed as dynamic stages for culinary creativity - spaces where design and flavour come together with effortless style...

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ARCADE REINTRODUCED



Arcade has never been about standing still. From the way the rooms move from day into night, to the way menus change, collide and evolve, it has always been a place in motion - a launchpad rather than a fixed point. Come for lunch, stay longer than planned. Start with one dish, end somewhere else entirely.

This next chapter makes that idea visible. A considered redesign. A sharper expression of what Arcade has always been becoming. Arcade's new look reflects that same energy. More defined, more expressive, more confident. A visual language that mirrors what's happening on the plate and around the table: contrast, curiosity, and a sense of play. Food mid-bite. Drinks mid-clink. Spaces caught between moments.

You don't need to know what you're ordering before you arrive. You don't need to agree on one cuisine. The joy is in the mix: a few dishes shared, a few kept close, a few you didn't plan on at all. A starter in one country, a main somewhere else, a nightcap further still. That same openness runs through everything Arcade builds. Chefs are collaborators, not tenants. Concepts are developed, tested, and allowed to grow in public. Culture doesn't sit on the walls - it plays out in real time, through music, design, people, and the rhythm of service.

You see it in the details: spaces designed to feel welcoming rather than precious; menus that invite exploration without instruction; rooms that shift as the day unfolds. Families at lunchtime. Friends drifting in after work. Late tables still full when the city starts to thin out.

Arcade continues to evolve wherever food becomes a shared language - a place to eat, drink, explore and connect. This is the new Arcade. An evolution.



Johnny Stephens, 2026

SAME SPIRIT. SHARPER EXPRESSION.

SMASH HIT: MANNA LANDS IN DUBAI

Manna, the London-born smash burger brand credited with helping kickstart the city's smash burger movement, has officially landed in Dubai.

Inspired by the diners of LA and shaped by founder Feroz Gajia, Manna built its name on restraint: patties smashed hard onto a ripping-hot flat-top, soft buns, sharp sauce, nothing unnecessary. It arrived in London before smash burgers were everywhere – when towering stacks still dominated the scene – and quietly reset expectations.

Before Manna, Feroz founded Bake Street, a neighbourhood kitchen with a loyal following and a clear sense of identity. His instinct has always been the same: build food around culture, and culture around community. That instinct now drives Manna's next chapter.

The brand's first international outpost sits in Alserkal Avenue, Dubai's creative heartland. Since opening, Manna has hosted weekly run clubs, DJ-led "Sauce & Sounds" sessions, live art moments and collaborative merch drops with local creatives. During Quoz Arts Fest 2026, it partnered with Flipside, The Workshop and renowned artist Fats Patrol on a limited-edition festival drop and installation that firmly embedded Manna within the local creative community.

Within weeks, Manna was named among Dubai's standout newcomers and quickly found itself on lists celebrating the city's best smash burgers.

Manna's technique remains the same – high heat, pressed edges, fast service – its energy shaped by its surroundings. London first. Dubai next. More to come. This story doesn't stop here.

Emma Pharaoh, 2026



**LONDON'S ORIGINAL
SMASH BURGER**



AVAILABLE EXCLUSIVELY AT MANNA.

BURGERS

DOUBLE MANNA ^H

Double beef patty, American cheese, Manna sauce, pickles & diced onion.

CLASSIC SMASH ^H

Single/Double smashed beef patty, American cheese, mustard, ketchup, mayo, pickles & diced onion.

HOT ONE ^H

Single/Double smashed beef patty, chilli cheese, pickled chillis, Manna sauce & pickles.

VEGAN BURGER ^{VG}

Vegan patty, vegan cheese, pickles, ketchup, triple shallots, vegan mayo & mustard.

MANNA PLATTER ^H

Choice of burger (Classic or Hot), two Nashville Hot Tenders, waffle fries, dips & pickles.

Double 13.9

Single 10.9

Double 13.9

Single 11.4

Double 14.4

Double 10.9

17.8



Olli Slater, 2025

SIDES

WAFFLE FRIES

5

HOT FLAME WAFFLE FRIES

5

NASHVILLE HOT TENDERS ^H X3/X5

9.8 / 12.8

DIPS

1.5

Buffalo / Ranch / Creamy Jalapeño / Manna Sauce

THICKSHAKES

VANILLA

6.5

STRAWBERRY

6.5

CHOCOLATE

6.5

DRINKS

SOFT DRINKS

3.5

WATER

3

(H) Halal (VG) Vegan
For allergens, speak to a member of the team.

DREAM SPRITZ



ORDER VIA
THE QR CODE



COCKTAILS

DREAM SPRITZ

Bright, creamy, aromatic and refreshing. Served long over ice. Dream Sake, toasted rice and lime leaf cordial, soda water.

11.5

SOLERO

Creamy and tropical. Churned through crushed ice. Beefeater Gin, Seven Tails Brandy, pandan syrup, passionfruit, yogurt, coconut.

13.5

PIÑA COLADA OLD FASHIONED

Rich, tropical, indulgent and velvety. Stirred until icy-cold and served over a block of ice. Chivas 12yr Whisky, Tiki Lovers pineapple rum, coconut rum, salted caramel.

14.5

HENNYRITA

Zesty, deep, citrusy and complex. Shaken and served short over ice. Hennessy VS Cognac, black lime triple sec, agave, lime juice.

13.5

MARGHERITA MARGARITA

Savoury, herbaceous, tangy with umami depth. Shaken and served straight up. Goya single estate tequila, tomato sake, lemon, oregano, basil, vegan foamer.

15

BAIJU BRAMBLE

Fruity, aromatic, zesty and refreshing. Swizzled through crushed ice and served short. Puerto de Indias Blackberry Gin, baijiu, lemon, raspberry, tarragon.

12.5

THAI BASIL SMASH

Herbaceous, fragrant, citrusy with a gentle spice. Muddled, shaken and served over ice. Beefeater Gin, Thai basil, cinnamon, orgeat, citrus.

13.5

LITTLE PEDRO

Spicy, fresh, sharp with a cooling finish. Muddled, shaken and served over a block of ice. Chilli infused Altos Tequila, yuzu, orgeat, cucumber.

14.5

COCONUT SWIZZLE

Creamy, fruity, floral and refreshing. Churned through crushed ice. Puerto de Indias 0% Strawberry Gin, lychee, coconut cream, shiso, lemon.

10

NON
ALCOHOLIC

PARA PICAR

CROQUETAS ^H

5

Beef, caramelised onion & mustard.

SIDES

HOUSE FRITAS

5

ASADOR SALAD

5

DE LA PARILLA

GRILLED CHICKEN ^H

16

Grilled half chicken with aji aji oil.

CHICKEN COMBINADO ^H

20

Grilled half chicken with aji aji oil, fries & asador salad.

GRILLED STEAK ^H

20

Grilled flat iron steak with Solis sauce.

STEAK COMBINADO ^H

24

Grilled flat iron steak with Solis sauce, fries & asador salad.

SOLIS FILLET COMBINADO ^H

38.5

Grilled 220g fillet steak with Solis sauce, fries & asador salad.

SAUCES

AJI PICANTE

2.5

MOJO VERDE

2.5

DESSERTS

TORTA DE QUESO

8

TORTA DE CHOCOLATE

8

BOCADILLOS

STEAK SANDWICH ^H

14

Grilled flat iron steak, fried onions, rocket, brown butter sauce, steak sauce, lime.

(H) Halal

For allergens, speak to a member of the team.



Solis

**TORTA DE
CHOCOLATE**



ORDER VIA
THE QR CODE

**DESSERTS DONE
DIFFERENTLY**



PIZZAS

PLAIN TOM ^{VG} 6
Crushed Italian Tomatoes, EVOO, Sicilian Oregano,
Fresh Basil, Toasted Breadcrumbs.

MARG ^V 9
Crushed Italian Tomatoes, Mozzarella Blend, Fior Di Latte,
EVOO, Sicilian Oregano, Fresh Basil, Pecorino.

SMOKEY RON ^{H*} 12
Crushed Italian Tomatoes, Mozzarella Blend,
Smoked Pepperoni, Sicilian Oregano,
Fresh Basil, Parmigiano Reggiano.

GRACEY'S NEW HAVEN ^{V*} 11
Crushed Italian Tomatoes, Mozzarella Blend,
Pecorino, Garlic, EVOO, Sicilian Oregano,
Parmigiano Reggiano.

PAPA JIM ^{H*} 14
Crushed Italian Tomatoes, Mozzarella Blend,
Calabrian Salami, Olives, House Pickled Chillies,
Garlic, Fresh Basil, Parmigiano Reggiano.

STARTERS

CAESAR SALAD 5
HOUSE GARLIC BREAD 7

DIPS

HOT HONEY 2
GARLIC & HERB RANCH 2
HOUSE CHILLI 2

DESSERT

TIRAMISU 5.5
CHOC CHUNK COOKIE 5
NY-Style Thick Chocolate Cookie with
Fior di Latte Ice Cream.

(V) Vegetarian (V*) Vegetarian on request (VG) Vegan (GF) Gluten Free (H*) Halal on request
For allergens, speak to a member of the team.

THE RISE OF GRACEY'S

FROM A GARDEN IN ST ALBANS: A STORY OF REPETITION, PRECISION & PATIENCE



Holly Hunter, 2025.

Before there were covers to count, before joining the ranks of London's best pizzerias, there was a garden in St Albans and a pizza oven that didn't always behave. It was the early months of Covid. Schools closed, routines gone. James Woodley and Grace Surman, both teachers, found time to reconsider what came next. They turned to their passions: food, hospitality, and the quiet discipline of making by hand.

THE DISCIPLINE OF DOUGH

What began as curiosity became obsession. James approached dough like a language - learning through repetition, failure and adjustment. Hydration notes scribbled on the whiteboard. Fermentation shaped by the British climate. Endless testing and comparing. American East Coast Pizza Lore trickled into the process and crisp, characterful pizza pies flew out. Grace handled the front, conversing, circling and sampling the joy in those first slices.

It started small; it didn't stay that way. A standalone shop in St Albans brought character; a Gracey's counter in Battersea Arcade brought pace; a Gracey's Tottenham Court Road brought scale. Now, Covent Garden marks the third London location - another steady step forward. A bigger stage, a louder room, but the same discipline at its core. The dough still leads. The process still holds. From a garden in St Albans to the centre of the city, Gracey's is, quite simply, on the rise.

SNACKS & STARTERS

PAPADS

Poppadoms served with mango & green chutneys.

5.5

CHEESE & ONION BHAJIS ^V

Served with tamarind chutney.

7

CHILLI CHEESE KULCHA ^V

Indian flatbread with green chilli and cheese.

6

PUNJABI SAMOSAS ^V

with chickpeas, potatoes, green chilli and corn,
served with masala ketchup.

7.5

THE TANDOOR

CHICKEN TIKKA ^{GF, H}

Marinated chicken cooked in the tandoor,
served with Makhani sauce.

11.5

PANEER TIKKA ^{GF, V}

Marinated paneer cooked in the tandoor,
served with Makhani sauce.

10.5

SIDES

MASALA TOTS ^{VG}

5

PILAU RICE ^{VG}

4

NAAN ^V

4

GARLIC NAAN ^V

4.5

MAINS

BUTTER

CHICKEN ROYALE ^H

Crispy fried butter chicken, lettuce, tomato,
onion & green chutney in a bun.

13

BUTTER

CHICKEN CURRY ^H

Rich and creamy Makhani curry with tender
pieces of grilled chicken tikka.

12.5

BUTTER

PANEER CURRY ^V

Rich and creamy Makhani curry made with grilled paneer.

11.5

CHUTNEYS

GREEN CHUTNEY ^{GF}

1.5

MASALA KETCHUP ^V

1.5

BOONDI RAITA ^V

1.5

MANGO CHUTNEY ^V

1.5



(V) Vegetarian (VG) Vegan (GF) Gluten Free (H) Halal

For allergens, speak to a member of the team.

A vibrant collage of international cuisine. At the top, a dish of rice and vegetables. Below it, skewers of grilled meat and vegetables on a red plate. In the center, a glass of red cocktail with ice and a lime wedge. To the left, a bowl of yellow rice. At the bottom, a plate with a hard-boiled egg, fried tofu, and other ingredients.

ARCADE

AROUND THE WORLD IN 80 PLATES

Arcade brings kitchens from every corner of the globe together in one vibrant destination. Every dish tells a story, crafted with unique spices, authentic techniques, and unexpected twists. Taste the world - one plate at a time.



**A PLACE YOU
WISH YOU'D
REACHED SOO**



**“ZYLIA IS A TRIBUTE TO
THE STREETS OF GREECE AND
CYPRUS, REIMAGINED THROUGH
A LONDON LENS.”**

@zylia_taverna
zyliataverna.com

ZYLIA

This summer, Arcade Covent Garden welcomes Zylia - a new dining concept built on longing, memory and deeply rooted Greek Cypriot cooking.

Zylia takes its name from a word meaning jealousy; not bitterness, but the ache of missing out - of Yaya's kleftiko at the table, the smoke of a village grill before you arrive, the laughter spilling from a taverna already in full swing. It's food that pulls you in long before the first bite.

At the helm is Nick Molyviatis, the Athens-born chef whose career has run through some of London's most revered kitchens. He first made his name at the open grill at Kiln in Soho, where traditional recipes and front-of-house theatre became his signature. Since then, he has been a creative force behind celebrated projects including Oma, Agora, Singburi and beyond - shaping menus grounded in tradition yet unmistakably alive to London's palate.

With Zylia, Nick brings a return to traditional, honest cooking as it's meant to be. Dishes tied to the seasons - food made slowly, enjoyed loudly, and rarely eaten alone. At the centre is a charcoal grill, turning out dishes like slow-cooked lamb kleftiko and sheftalia, alongside handmade pitta and a spread of mezedakia - from smoky aubergine and whipped feta to prawn saganaki. The menu feels both familiar and thrillingly new.

Coming soon to Arcade Covent Garden, Zylia is a tribute to the streets of Greece and Cyprus, reimagined through a London lens. A place where generational recipes are brought back to the table, and every dish tells a story.

Image Left:
Holly Hunter, 2026

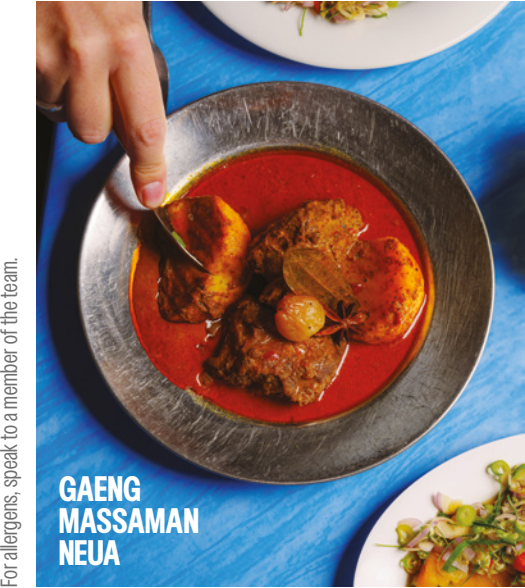
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พลาซ่า

PLAZA

RAAN KHAO GAENG

SNACKS	ไก่ทอดหาคือใหญ่			มัสมั่นเนื้อ	
	GAI TORD HAT YAI	9		GAENG MASSAMAN NEUA	19
	Fried chicken with crispy shallots and sweet chilli sauce.			Beef shoulder massaman curry, potatoes, shallots.	
SALADS	เมี่ยงภูเก็ต			มัสมั่นเต้าหู้	
	MIANG PHUKET	10.5		GAENG MASSAMAN TAUHU ^V	16
	Miang of coconut and cashew with single estate palm sugar.			Tofu massaman curry, potatoes, shallots.	
	เมี่ยงภูเก็ตเจ			หมูยอ	
	MIANG PHUKET JAY ^V	10.5		MUU HONG	15
	Miang of coconut and cashew with single estate palm sugar.			Braised pork belly with soy sauce and spices.	
(V) Vegetarian (VG) Vegan					



For allergens, speak to a member of the team.

SIDES	โรตีส				
	ROTI ^v	3.5			
	Classic roti.				
	ข้าวหอมมะลิใหม่				
	KHAO HOM MALI MAI ^v	4			
	New season jasmine rice.				
DESSERTS	พุดดิ้งมะพร้าวอ่อน				
	PUDDING MAPRAO OHN	8.5			
	Young coconut pudding with tapioca pearls and lycee.				

LUKE FARRELL: GROWING FLAVOUR FROM THE GROUND UP.



Tim Atkins, 2024

Luke Farrell doesn't treat Southeast Asian food as inspiration. He treats it as responsibility. "Thailand has been my second home for nearly 20 years," he has said.

"IT'S ALWAYS BEEN MY DREAM TO RECREATE THE DELICIOUS FOOD I FELL IN LOVE WITH, BACK IN THE UK."

That dream has become a portfolio of restaurants that read like a map: Plaza Khao Gaeng's unapologetically fiery Southern Thai curries, Speedboat's high-heat Bangkok Chinatown cooking, Viet Populaire's Vietnamese comfort food, and Bebek! Bebek!'s Indonesian street food built around crispy duck and smashed fried chicken. The thread between them is not trend or fusion. It's fidelity.

"We are in the business of copying Thai food as it is in Thailand, as closely as we can get," Farrell has said – a line that explains both the intensity and the integrity of his Plaza menu. Dishes arrive hot, herbal, and uncompromised. The spice isn't adjusted for comfort. The flavours aren't softened for the unfamiliar.

Much of that precision begins far from London. At Ryewater Nursery in Dorset, Farrell grows Thai basil, chillies, galangal and citrus in tropical greenhouses – a project born from frustration at the quality of imported produce. Luke believes controlling the ingredients means controlling the outcome. It also means the food tastes the way it should.

He has acknowledged that toning things down would be "a huge disservice to the people I've been fortunate enough to learn from." That respect for place – and for the cooks who shaped him – defines his work.

"IT'S NOT MY FOOD, IT'S THAI FOOD."

In a city crowded with concepts, Farrell's work feels clear-eyed. Know the region. Grow the ingredients. Cook it properly.

HENNYRITA

£13.5



“If you've ever wondered what a Cognac Margarita tastes like, wonder no more.

ORDER VIA
THE QR CODE

A Cognac Margarita made with our own black lime-infused triple sec; a sun-dried Middle Eastern citrus that intensifies flavour. Shaken and served short over ice.

Hennessy VS Cognac, black lime triple sec, agave and lime juice.

- ZESTY
- DEEP
- CITRUSY
- COMPLEX

PABLOS

SNACKS

GUACAMOLE, TOTOPOS,
PLATANO

VG, GF

9

Herbed guacamole, crispy tortillas, plantain chips, spiced pepitas.

FLAUTAS

V, GF

6.5

Fried rolled tortillas w/ Oaxaca cheese, potato, burnt jalapeno crema.

Joe Howard, 2026

TOSTADA & TACOS

CEVICHE TOSTADA

GF

8

Seabass, tomato, coriander, citrus, avocado.

BISTEC TACO

GF

9

A corn tortilla w/ grass-fed, native breed sirloin, grilled spring onion, salsa verde fresca.

CALABACITA TACOS

V, GF

9

Two corn tortillas w/ roman courgettes, Oaxaca cheese, salsa falsa, salsa negra.

CHORIZO TACOS

GF

9.5

Two corn tortillas w/ grilled chorizo, fried potatoes, crema, pineapple habanero salsa.

PESCADO TACOS

GF

11

Two corn tortillas w/ masa battered fish, salsa macha mayo, lettuce, pico de gallo.



SALSA SELECTION

4

SALSA VERDE FRESCA

VG, GF

Tomatillos, avocado, lettuce, herbs, lime.

SALSA MACHA

VG, GF

HABANERO PINEAPPLE SALSA

VG, GF

SWEET

HORCHATA TRES LECHE

V

5.5

Sponge cake, sweet spiced rice milk, whipped cream.

(V) Vegetarian (VG) Vegan (GF) Gluten Free
For allergens, speak to a member of the team.

A SPACE FOR EVERY OCCASION

PRIVATE HIRE
& EVENTS

Arcade offers flexible private hire spaces designed to host everything from private dinners and business meetings to award nights, conferences and full venue hire. With room for events of 20 to 800 guests, our adaptable layouts, chef-led kitchens and curated bar programme make us ideal for corporate events, large group bookings and celebrations of every size. Each event is shaped around exceptional food, thoughtful service and a setting that moves seamlessly from arrival to last drink.

ENQUIRE NOW.



ARCADE-LONDON.COM
@ARCADELONDON

**WE PARTNER WITH AMBITIOUS CHEFS TO
DEVELOP IDEAS FROM FIRST SPARK, GIVING THEM
THE STAGE TO GROW INTO STANDOUT BRANDS
WITH GRAVITY-DEFYING POTENTIAL.**



Luke Findlay,
Supa Ya, 2025.

Arcade is where new stories begin. Working with the most imaginative minds in food and beverage, ideas are brought to life in our venues - tested, refined, and shared with you first. It means every visit offers something evolving, original, and just ahead of the curve, from the kitchens shaping what we eat now to the brands defining what comes next.

ENQUIRE NOW. LET'S CREATE.

AMERICAN

MANNA

SOUTH AMERICAN

SOLIS

SOUTHERN THAI

PLAZA

GRACEY'S

ITALIAN AMERICAN

NORTH INDIAN

HERO

MEXICAN

PABLOS

GREEK-CYPRIT

ZYLIA

DAY-TO-NIGHT COFFEE
& COCKTAILS

STUDIO