Bloomsbury Street Kitchen

À La Carte

Mediterranean

Petites Assiettes
Small plates

- Ciabatta (v) 5
- Scallops, jalapeño amazu, rice pops and lime zest 19
- Layered patatas bravas with aioli and chilli paprika sauce (v) 8
- Heritage tomato, onion, cilantro, spicy lemon dressing (v) 8

Tacos Français
French Tacos
(three per serving)

- Yellowtail tartare Parmesan, caviar, lemon and lime 14
- Seared beef, blue cheese and chili dressing 11
- Warm lentils, Baron Bigod, sweet apple and basil mustard 11

Salade et tartare
Salad and tartare

- Fennel-cured salmon with French beans, horseradish crème, pickled radicchio and caviar 15
- Steak tartare with fleur de sel, Parmesan, pavé potato and caviar 21
- Fresh burrata with San Marzano tomatoes, strawberries and aged balsamic (v) 16
- Salad of French beans, fresh basil, aged balsamic and Italian hard cheese (v)

Pasta Fresca
Fresh Pasta

- Pasta Trofie with 'Nduja and goat cheese 18
- Fresh Pasta Fettuccini, Comté cheese and truffle fondue, crushed black pepper 22
- Gnocchi with San Marzano tomatoes, garlic, peperoncino and basil (v) 16

La Parrilla
Spanish Grill

Pescado / Fish

- Octopus with 'Nduja and San Marzano tomatoes, crispy potato strings 21
- Oven-roasted cod and tomato-spiced consommé 27

Carne / Meat

- Chargrilled chorizo al pil-pil, roasted garlic, parsley, dried chilli and white wine 16
- Smoked paprika lamb cutlets with lime and garlic 37
- Peppered 28-day-aged rib-eye steak with jalepeño pico de gallo (251g) 34

Vegetariano
Vegetarian

- Chargrilled cabbage steak in jalepeño truffle butter (v) 13
- King Oyster mushroom anticucho skewers, corn cream, salsa criolla (v) 18

Izakaya

小さな食事
Small Eats

- Lemon butter and shichimi sea salt edamame (v) 9
- Chilli sake broccoli (v) 7
- Cucumber sunomono (v) 5
- French fries with Aji mayo (v) 8

特製料理
Signatures

- Spicy tuna, Tobiko, shiso, served on crisp lotus root 20
- Beef tataki and black truffle ponzu 18
- Lobster dumplings, Onuga 'caviar', prawns and spicy ponzu 35
- Duck rice, Shio koji cured confit of duck, edamame 22
- Avocado tartare, rice crisp, tonburi, radish and tempura fried shiso (v) 14
- Yellowtail sashimi, avocado, daikon and spicy ceviche dressing 18
- Black pepper pork belly 16
- Kohlrabi salad with crispy leeks and white goma dressing (v) 10

天麩羅
Tempura

- Crispy filo king prawns with wasabi mayonnaise 17
- Prawn tempura with ama ponzu 15
- Tempura soft-shell crab, noodles, chicken fat and tomato dashi 24

ロバタ
Robata

魚とシーフード-
Fish

- Salmon tataki with miso yuzu karashi 24

お肉
Meat

- Baby chicken roasted with lemon and miso butter served on a hot bincho Grill 23
- Chicken anticucho skewers with corn cream and salsa criolla 20
- A5-grade Wagyu steak (150g) with spicy shiso 70

ベジタリアン
Vegetarian

- Black pepper vegetarian chicken (v) 15
- Roasted aubergine with goma glaze (v) 16

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.