



Monmouth
Kitchen

À La Carte

Welcome to our À La Carte at Monmouth Kitchen

Experience the art of à la carte dining with a unique combination of small plates, entrées and specialities designed to be shared.

Contemporary Peruvian

Our Tacos (four tacos per serving)

Vegetables with tomato salsa (190 kcal)	8
Spicy chicken with rocoto yoghurt (395 kcal)	9.5
Tuna with chilli lemon (388 kcal)	11
Salmon, jalapeño & lemon dressing (395 kcal)	12.5

Small Plates

Robata corn on the cob with salted chilli and lime (v) (319 kcal)	9
Crispy peppered calamari with ají panka mayo (624 kcal)	15
Robata king prawns with rocoto (472 kcal)	15
Seabass ceviche with avocado, corn and red onion (430 kcal)	17

Salad

Orange and avocado salad with spicy lemon dressing (v) (446 kcal)	10
Heart of palm & heritage tomatoes with ceviche dressing, cilantro (v) (26 kcal)	11

Contemporary Italian

Sea salt and rosemary focaccia served with olive oil and balsamic vinegar (v) (95 kcal)	6
Margherita pizza with torn basil (v) (605 kcal)	10.5
Smoked BBQ chicken pizza with coriander and chillies (588 kcal)	13
Spicy 'nduja salami pizza with soft cream cheese (515 kcal)	13
Burrata Pugliese with baby basil and San Marzano tomatoes (v) (412 kcal)	13
Trio of bruschetta wild mushroom with truffle oil, spinach and soft cheese, bocconcini and tomato (906 kcal)	13.5
Pan-Seared Scallops with sweet potato purée (1234 kcal)	19
Beef carpaccio with dressed rocket, truffle oil and aged Parmesan (332 kcal)	16
Bocconcini Salad with sundried tomato and shaved capers (v) (246 kcal)	11.5

Our Kitchen Signatures

Pollo a la brasa Peruvian grilled chicken served with aji verde sauce (457 kcal)	22	Pan-fried salmon with jalapeño, savoy cabbage, roasted potato, and cream cheese (553 kcal)	24
Gnocchi with San Marzano tomatoes, chillies and basil oil (v) (241 kcal)	14.5	Crispy-skinned sea bass fillets with spicy lemon dressing, samphire, and shredded zucchini (433 kcal)	25
Grilled chestnut mushroom skewers with jalapeño sauce (166 kcal)	10.5	Chicken and spinach risotto with Amalfi lemon zest (1122 kcal)	19
Honey glazed beef short ribs (1250 kcal)	25	Pecorino and truffle tortellini with Parmesan crème (1009 kcal)	21
Lobster Tail & Crab Tortellini with creamy prawn sauce (411 kcal)	24	Rigatoni pasta with wild mushrooms, chilli, and Italian hard cheese (v) (1034 kcal)	14
Seafood Tagliatelle Pasta with Prawns and Mussels (368 kcal)	24	Bone-In Rib Steak with Chimichurri Sauce and Charred Grilled Asparagus (500 g) (256 kcal)	60
Our signature 4 lamb cutlets with red anticucho, served on a hot lava stone (482 kcal)	34	Robata Grilled Sirloin Wagyu Beef with Oyster mushrooms and peppercorn sauce (200g) (410 kcal)	110

Sides

Fried rice (177 kcal)	7
Steamed broccoli (32 kcal)	6
Grilled asparagus with lemon chili sauce (65 kcal)	6

Adults need around 2000 kcal per day.