

Bloomsbury
Street
Kitchen

À La Carte

Mediterranean

<i>Petites Assiettes</i>	Ciabatta (v)	5
<i>Small plates</i>	Hand dived scallops, jalapeno amazu, rice pops and lime zest	19
	Layered patatas bravas with aioli and chilli paprika sauce (v)	8
<i>Tacos Français</i>	Yellowtail tartare, Parmesan, caviar, lemon and lime	14
<i>French tacos</i> (three per serving)	Seared beef, blue cheese and chilli dressing	11
	Warm lentils, Baron Bigod, sweet apple and basil mustard	11
<i>Salade et tartare</i> 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)	11
<i>Pasta Fresca</i>	Baked Zitini, 'Nduja and goat cheese	18
<i>Fresh Pasta</i>	Fresh Pasta Fettuccini, Comté cheese and truffle fondue, crushed black pepper	22
	Gnocchi with San Marzano tomatoes, garlic, peperoncino and basil (v)	15
<i>La Parrilla</i> Spanish Grill	<i>Pescado / Fish</i>	
	Octopus with 'Nduja and San Marzano tomatoes, crispy potato strings	21
	Oven-roasted cod and tomato-spiced consommé	27
	<i>Carne / Meat</i>	
	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 jalapeño pico de gallo (251g)	34
<i>Vegetariano</i> Vegetarian	Chargrilled cabbage steak in jalapeño truffle butter (v)	13

Izakaya

<i>小さな食事</i>	Lemon butter and shichimi sea salt edamame (v)	9
<i>Small Eats</i>	Chilli sake broccoli (v)	7
	Cucumber sunomono (v)	5
<i>特製料理</i>	Spicy tuna, Tobiko, shiso, served on crisp lotus root	20
<i>Signatures</i>	Beef tataki and black truffle ponzu	18
	Lobster dumplings, Onuga 'caviar', prawns and spicy ponzu	35
	Chicken katsu, truffle Tiryaki, chilli oil and lime	20
	Duck rice, Shio koji cured confit of duck, edamame	22
	Avocado tartar, rice crisp, Tonburi, radish and tempura fried shiso (v)	14
	Yellowtail sashimi, avocado, daikon and spicy ceviche dressing	18
<i>サラダ</i>	Kizami nori and lettuce salad, parmesan, Japanese dressing* *soft shell crab enhancement	15
<i>Salad</i>	Kohlrabi salad with crispy leeks and white goma dressing (v)	10
<i>天麩羅</i>	Crispy filo king prawns with wasabi mayonnaise	17
<i>Tempura</i>	Prawn tempura with ama ponzu	15
<i>ロバタ</i>	<i>魚とシーフード-</i>	
<i>Robata</i>	Fish	
	Grilled seabass with harissa and Asian pesto	30
	Salmon tataki with miso yuzu karashi	24
<i>お肉</i>		
	Meat	
	Black pepper pork belly	16
	Baby chicken roasted with lemon and miso butter served on a hot bincho Grill	23
	A5 Grade Wagyu steak (150g) with spicy shiso	70
<i>ベジタリアン</i>		
<i>Vegetarian</i>	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.