

Bloomsbury  
Street  
Kitchen

À La Carte

## Mediterranean

<i>Petites Assiettes</i> Small plates	Hand dived scallops, jalapeno amazu, rice pops and lime zest Layered patatas bravas with aioli and chilli paprika sauce (v)	19 8
<i>Tacos Français</i> French tacos (three per serving)	Yellowtail tartare, Parmesan, caviar, lemon and lime Seared beef, blue cheese and chilli dressing Warm lentils, Brie de Meaux, sweet apple and basil mustard	13 9 7
<i>Salade et tartare</i> Salad and tartare	Fennel-cured salmon with French beans, horseradish crème, pickled radicchio and caviar Steak tartare with Fleur de Sel, Parmesan, pavé potato and caviar Fresh burrata with San Marzano tomatoes, strawberries and aged balsamic (v) Salad of French beans, fresh basil, aged balsamic and Italian hard cheese (v)	14 20 14 8
<i>Pasta Fresca</i> Fresh Pasta	Crab bucatini, plum tomatoes, chilli and lemon butter Fresh Pasta Fettuccini, Comté cheese and truffle fondue, crushed black pepper Rigatoni all'Amatriciana with crispy pancetta and pecorino Gnocchi with San Marzano tomatoes, garlic, peperoncino and basil (v)	17 16 16 14
<i>La Parrilla</i> Spanish Grill	<i>Pescado / Fish</i> Whole grilled fresh lobster with Café de Paris butter Octopus with 'Nduja and San Marzano tomatoes, crispy potato strings Oven-roasted cod and tomato-spiced consommé  <i>Carne / Meat</i> Chargrilled chorizo al pil pil, roasted garlic, parsley, dried chilli and white wine Smoked paprika lamb cutlets with lime and garlic Peppered 28-day-aged rib-eye steak with jalapeño pico de gallo (251g)	54 20 19  14 30 29
<i>Tapas</i> Side Dishes	Parmesan tossed fine beans (v) Ciabatta (v)	5 5
<i>Vegetariano</i> Vegetarian	Chargrilled cabbage steak in jalapeño truffle butter (v)	12

## Izakaya

小さな食事 Small Eats	Lemon butter and shichimi sea salt edamame (v)	9
特製料理 Signatures	Yellowfin tuna sashimi, kohlrabi, caviar and shiso soy Yellowtail sashimi, avocado, daikon and spicy ceviche dressing Crispy filo king prawns with wasabi mayonnaise Prawn tempura with ama ponzu Beef tataki and black truffle ponzu Kohlrabi salad with crispy leeks and white goma dressing (v)	18 18 16 14 18 8
ロバタ Robata	魚とシーフード- Fish Seafood truffle risotto Grilled salmon yasai zuke	19 20
	お肉 Meat Baby chicken roasted with lemon and miso butter served on a hot Bincho Grill A5 Grade Japanese Wagyu steak (150g) with spicy shiso	22 70
ベジタリアン Vegetarian	Black pepper vegetarian chicken (v) Roasted aubergine with goma glaze (v)	15 15
サイドディッシュ Side Dishes	Chili flamed tenderstem broccoli (v) Cucumber sunomono (v)	5 5

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.