



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)

Vegetable with tomato salsa (190 kcal) 7

Spicy chicken with rocoto yoghurt (395 kcal) 9

Tuna with chilli lemon (388 kcal) 10

Salmon, jalapeño & lemon dressing (395 kcal) 12

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) 14

Robata king prawns
with rocoto (472 kcal) 14

Seabass ceviche
with avocado, corn and red onion (430 kcal) 16

Salad

Orange and avocado salad
with spicy lemon dressing (v) (446 kcal) 9

Heart of palm & heritage tomatoes
with ceviche dressing, cilantro (v) (26 kcal) 10

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

Smoked BBQ chicken pizza
with coriander and chillies (588 kcal) 12

Spicy 'nduja salami pizza
with soft cream cheese (515 kcal) 12

Burrata Pugliese
with baby basil and San Marzano
tomatoes (v) (412 kcal) 12

Trio of bruschetta 12
wild mushroom with truffle oil, spinach and
soft cheese, bocconcini and tomato (906 kcal)

Arancini 14
with white ragù and mozzarella (1234 kcal)

Beef carpaccio 15
with dressed rocket, truffle oil and aged
Parmesan (332 kcal)

Salad

Crumbled bocconcini 10
with sundried tomato and shaved
asparagus (v) (446 kcal)

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. Adults need around 2000 kcal per day.

Our Kitchen Signatures

Pollo a la brasa Peruvian grilled chicken served with aji verde sauce (457 kcal)	20	Pan-fried salmon with jalapeño, savoy cabbage, roasted potato, and cream cheese (553 kcal)	22
Dry aged Rib Eye steak with warm gorgonzola butter (710 kcal)	32	Crispy-skinned sea bass fillets with spicy lemon dressing, samphire, and shredded zucchini (1008 kcal)	24
Gnocchi with San Marzano tomatoes, chillies and basil oil (v) (241 kcal)	14	Chicken and spinach risotto with Amalfi lemon zest (1122 kcal)	18
Grilled chestnut mushroom skewers with jalapeño sauce (166 kcal)	10	Pecorino and truffle tortellini with Parmesan crème (1009 kcal)	20
Honey glazed beef short ribs (1250 kcal)	23	Rigatoni pasta with wild mushrooms, chilli, and Italian hard cheese (v) (1034 kcal)	14
Robata-smoked paprika ribs with pisco glaze (1217 kcal)	20	Chicken skewers with anticucho sauce (1122 kcal)	18
Our signature 4 lamb cutlets with red anticucho, served on a hot lava stone (482 kcal)	30		

Sides

Fried rice (177 kcal)	7
Steamed broccoli (32 kcal) with pisco glaze (1217 kcal)	6
Grilled asparagus with lemon chili sauce (65 kcal)	6