

L'uso

PRIVATE DINING AND EVENTS



THE ADEGA

The Adega is the private dining room at Luso, a home-from-home situated on the lower ground floor, overlooking our wine cellar.

An extension of the restaurant in a familial setting, this intimate space hosts up to 12 guests.

Guests of the Adega will be served an ever-changing, sharing-style menu inspired by the Iberian coast and rural Portugal.

The Adega is available for private group dining at lunch and dinner throughout the week.

Capacity

6-12 seated





SEMI EXCLUSIVE & EXCLUSIVE HIRE

Our main dining room can host groups of up to 60 guests and is located on the first floor, overlooking Charlotte Street.

Our upstairs semi-private dining room provides an intimate setting ideal for groups of 15 to 30 guests.

Both areas are adaptable to suit a range of events from festive celebrations to corporate gatherings.

Capacities

Main dining room – 65 seated

Semi-private – 36 seated



SAMPLE MENUS

Vegetarian and vegan menus are available on request

Luso

Menu Clássico

Algarvian style pickled carrots v
Homemade fish patê
Requeijão cream cheese v

Sautéed squid
Grilled chouriço
Hokkaido squash, garlic and coriander piso v

Frango piri piri - grilled whole baby chicken
Grilled half wild bream, corn migas
Crispy aubergine, smoked butter v

Green salad v
Crispy potatoes v
Tomato salad v

Toucinho do céu - almond tart v

80

V: vegetarian. Please speak to your server for vegan options.

Please inform us of any allergies before ordering. Whilst every precaution is taken, we cannot guarantee the total absence of allergens in our dishes due to the proximity to allergens both on site and on our suppliers' premises. A discretionary service charge of 14.5% and a cover charge of 1.5 per person for unlimited Belu filtered water will be added to your bill.

Luso

Menu Especial

Sourdough bread v
Algarvian style pickled carrots v
Homemade fish patê
Requeijão cream cheese v
Ibérico ham

Wild Iberian garlic prawns
Amêijoas à bulhão pato - clams, garlic, coriander
British wagyu croquettes
Peixinhos da horta - tempura runner beans v

Iberian suckling pig
Mixed wild mushroom tart

Wild sea bass baked in salt
or
Ribeye on the bone, 50-day aged, Mirandesa style

Green leaf salad v
Tomato salad v
Crispy potatoes v
Grilled red peppers v

Chocolate mousse, olive oil, salt v
Toucinho do céu - almond tart v

125

V: vegetarian. Please speak to your server for vegan options.

Please inform us of any allergies before ordering. Whilst every precaution is taken, we cannot guarantee the total absence of allergens in our dishes due to the proximity to allergens both on site and on our suppliers' premises. A discretionary service charge of 14.5% and a cover charge of 1.5 per person for unlimited Belu filtered water will be added to your bill.



WINE

Beneath the restaurant, our cellar showcases an eclectic collection of wines, from highly regarded, historic producers to the emerging winemakers working with low-intervention methods.

Guests can explore indigenous Portuguese varieties by glass or bottle. We offer tailored guidance from our bar team in advance of your evening, in order to curate a bespoke selection of wine for your event.



CONTACT US

Please get in touch with us directly to discuss your event requirements, or to arrange a personal visit.

+44 (0) 20 3830 9888
events@luso.co.uk

30 Charlotte Street, London, W1T 2NG

luso.restaurant/private-dining

TERMS

For any exclusive or semi-exclusive hire of the spaces, a minimum spend will apply.

The menus above are samples and will evolve in line with the availability of seasonal produce.

Our Bar Manager is available to discuss beverage options in advance of your event.

Kindly note, we require a deposit to secure your preferred date.

