



**CHOTTO
MATTE**

**GROUP
DINING
MENUS**

Available for groups of 9+ guests
by pre-order only



GROUP DINING MENUS

V vegetarian

VG vegan

GF gluten free

SIGNATURE TASTING MENU

£95.00 (per person)

Padrón Peppers **VG GF**

Spanish sweet peppers, den miso

Purple, Green & White Tostada Chips **VG GF**

Guacamole

Sea Bass Ceviche **GF**

Sea bass sashimi, leche de tigre, chive oil, sweet potato, Peruvian corn, coriander

Sato Maki **GF**

Sea bass, salmon tartare, romano pepper, Chotto soy

Amazonian BBQ Salmon **GF**

Goji berries, Brazil nuts, coriander, jungle curry, smoked purple potato purée

Arroz Chaufa **V GF**

Peruvian vegetables, egg fried rice, spicy sesame soy

Truffled Corn Ribs **V**

Peruvian corn, queso fresco, huancaína, coriander

Asado De Tira **GF**

Slow cooked braised beef, purple potato purée, teriyaki jus, chives

Dessert **V**

Chotto Matte Dessert Platter

Please kindly note that menu items shown may be subject to change, based on product availability at the time of booking. Guests with allergies and intolerances should make a member of the team aware before placing an order for food and beverages. Guests with severe allergies or intolerances should be aware that although all due care is taken, there is a risk of allergen ingredients still being present. Please note, any bespoke orders requested cannot be guaranteed as entirely allergen free and will be consumed at the guest's own risk. Prices include VAT at the current rate and a discretionary service charge of 15% will be added to your bill.



GROUP DINING MENUS

V vegetarian

VG vegan

GF gluten free

SIGNATURE DELUXE MENU

£135.00 (per person)

Padrón Peppers **VG GF**

Spanish sweet peppers, den miso

King Oyster Mushroom Tostadas **VG GF**

Pulled mushroom, smoked aji panca chilli, guacamole, lime, coriander

Yellowtail "Nikkei Sashimi" **GF**

Cherry tomatoes, jalapeño, coriander, yuzu truffle soy

Tuna Tataki **GF**

Seared tuna, karashi su miso, red jalapeño herb salsa

Sushi Selection

Tiger Roll - Flamed eel, avocado, seasoned corn tempura

Salmon Nigiri - Shiso, ikura

O-Toro Nigiri - Kizami wasabi salsa

Beef Fillet Tataki **GF**

Seared beef, smoked aji panca, passion fruit salsa

Wagyu Arroz Chaufa **GF**

Japanese A5 Wagyu sirloin, Peruvian vegetables, egg fried rice, spicy sesame soy

Amazonian BBQ Salmon **GF**

Goji berries, Brazil nuts, coriander, jungle curry, smoked purple potato purée

Jack's Creek Ribeye **GF**

Served with anticucho, smoked jalapeño

Dessert **v**

Chotto Matte Dessert Platter

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GROUP DINING MENUS

V vegetarian

VG vegan

GF gluten free

SIGNATURE VEGETARIAN MENU

£85.00 (per person)

Padrón Peppers **VG GF**

Spanish sweet peppers, den miso

Purple, Green & White Tostada Chips **VG GF**

Guacamole

Lychee Ceviche **VG GF**

Leche de tigre, chive oil, sweet potato,
Peruvian corn, coriander

El Jardín Roll **VG GF**

Sake soy bok choy, shiso, cauliflower, pea purée

Vegan Crispy Sushi **VG GF**

Picante miso vegetables, takuan, shiso cress

BBQ Huacatay Broccoli **VG GF**

Peruvian black mint, red chilli, coriander

Arroz Chaufa **V GF**

Peruvian vegetables, egg fried rice, spicy sesame soy

King Oyster Mushroom Tostadas **VG GF**

Pulled mushroom, smoked aji panca chilli,
guacamole, lime, coriander

Truffled Corn Ribs **V**

Peruvian corn, queso fresco, huancaína, coriander

Nasu Miso **VG GF**

Aubergine miso, apricot, puffed soba,
sesame seeds

Dessert **V**

Chotto Matte Dessert Platter

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VG vegan

GF gluten free

ADD A LITTLE EXTRA

Served sharing style, recommend one dish between two guests

Wagyu Beef Gyoza £22.00
Shiitake, sesame, teriyaki veal jus

Jumbo Prawn Tempura £37.00
Red onion, coriander, ama su ponzu

Sushi Selection £19.25
Dragon Roll - Prawn tempura, salmon, avocado, unagi sauce

Sato Maki **GF** - Sea bass, salmon tartare, romano pepper, Chotto soy

Deluxe Dressed Nigiri £27.50
O-Toro / Wagyu Foie Gras Gunkan / Scallop **GF** / Unagi

Black Cod Aji Miso GF £43.00
Chilli miso marinade, yuzu, chives

STEAKS

Served with anticucho, smoked jalapeño

Rib Eye GF (340gr) £66.00

Sirloin GF (340gr) £55.00

British Dry Aged Tomahawk GF (900gr) £98.00

BBQ Huacatay Broccoli VG GF £11.75
Peruvian black mint, red chilli, coriander

Truffled Purple Potato Mash v GF £13.50
Black truffle, apple wood smoked purple potato purée

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