

If music be the food of love, eat up!

Sarastro, named for a character in Mozart's Magic Flute, is known to its faithful as 'the show after the show'.

The restaurant, in Drury Lane, the heart of London's Theatreland, is a riot tapestry of flamboyant artwork, gilt furniture and wall-mounted opera boxes which provide a spectacular view of the interior.

Dine in the restaurant or semi-private opera boxes and feast on the excellent Mediterranean cuisine. The relaxed, yet highly charged atmosphere is a reflection of the owner and ebullient host, Richard Niazi. He is famously passionate about food, wine and opera — not necessarily in that order.

Every Sunday and Monday evening, and Sunday matinee, live performances take place by singers from international Opera Houses including the Royal Opera. We have a special three course **Opera Cabaret Menu** for both the matinee and evening performances with children at half price. You never know who you might see or hear at Sarastro, you have to visit to find out. In addition to our standard menus, traditional Sunday lunch is available and families with children are particularly welcome.

When visiting our restrooms adults should be ready for a surprise while kids may have to close their eyes!

King Richard



Since 1996

Desserts

Menu

126 DRURY DRURY LANE THEATRELAND LONDON WC2B 5SU

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Email: reservations@sarastro-restaurant.com

Website: www.sarastro-restaurant.com

Suggested Digestif Cocktails

Midnight in Istanbul £16.00

*Vodka, Kahlua, Turkish Coffee,
Cinnamon, Sugar Syrup*

Topkapi Twilight £15.50

*Gin, Apricot Puree, Lemon Juice,
Sugar Syrup, Pistaccio*

Strawberry Daiquiri £15.50

*Champagne, Gin,
Peach, Orange Pell*

Classic Mojito £16.50

Vodka, Strawberry Liqueur,

Desserts

Apple Tart Tatin £16.00

*Puff pastry caramelised apples, sultanas and cinnamon
with vanilla ice cream. Enough to share!
(allow min. 20 minutes to cook)*

Selection of Cheese, Camembert £15.95

*Blue Cheese, Cheddar and Gruyere served with
grapes and biscuits*

Crispy Chocolate Hazelnut £9.95

*Homemade fruit compote, orange drizzle
served with clotted cream ice-cream*

Date & Vanilla Crème Brûlée £10.95

Tiramisu £11.25

Traditional Turkish Baklava £10.95

With pistachios, vanilla ice cream and rose & honey syrup

Sutlac £9.45

Buked rice pudding with cinnamon & vanilla. Served cold

Poached Pear £9.45

Cooked with vanilla and cinnamon, served with clotted cream

Tea & Coffee

Filter Coffee £5.00

Decaf Coffee £5.00

Turkish Coffee £5.50

Breakfast Tea £5.00

Early Grey £5.00

Chamomile £5.00

Fresh Mint Tea £5.50

Green Tea £5.00

Irish Coffee £12.95

Tia Maria Coffee £12.95

Cointreau Coffee £12.95

Baileys Coffee £12.95

French Coffee £12.95

Digestifs

Chivas Regal £14.50

Glenfiddich £14.50

Glenmorangie £14.50

Macallan £16.00

Lagavulin £16.00

Laphroaig £16.00

Hennessy £14.00

Remy Martin £15.00

Calvados £13.00

Drambuie £13.50

Grappa £13.00

Grand Marnier £13.50

*All our food is prepared in a kitchen where nuts, gluten and other allergens
may be present and our menu descriptions do not include
all ingredients. Please inform your server if you have any allergies
or special dietary requirements. A discretionary service charge
of 3% will be added to your bill. VAT included.*