



Mediterranean Cuisine

Our menu is thoughtfully designed for sharing and showcasing
the authentic and timeless flavours of the Mediterranean,
prepared using traditional charcoal cooking methods.

We are really proud to ethically source our produce through our
wonderful network of producers.

Enjoy Jeru's iconic taste of the Mediterranean in Mayfair.

A stylized, handwritten signature in black ink, featuring a large 'R' and 'N'.

Roy Ner
Executive Chef

A stylized, handwritten signature in black ink, featuring a large 'L' and 'D'.

Leena D'Onofrio
Head Chef

small bites

WOOD-FIRED POTATO BREAD (v*) Truffle honey, chickpea miso butter -Add Pulled Welsh lamb shoulder, sumac shallot, parsley 6	8.5
BLACK CHICKPEA HUMMUS (v*, gf) Braised leek, wild garlic 'tatbila'	15
HAND-PICKED CORNISH CRAB TOAST Dry aged celeriac, chives -Add Oscietre Sturgeon Caviar 9	16
ROASTED HERITAGE PEPPERS & TAHINI (v*, gf) Mint dressing	13
PRAWN & COURGETTE BITES (gf) Salt & pink pepper seasoning	16
HALLOUMI DOUGHNUTS (v) Goat's curd, lemon, truffle honey -Add fresh British truffle 5	14

crudo & ceviche

LOCH DUART FAMILY SALMON CRUDO (gf) Horseradish, cucumber, roe	21	CHILLI TUNA CEVICHE (gf) Tamarind, radish, orange	21
YELLOWFIN TUNA CRUDO (gf) Pistachio, queen olives, citrus	19	SEA BASS CEVICHE (gf) White strawberries, apple, dill	19

starters

WAGYU BEEF TARTARE (gf) Grape mustard, artichoke crisps	24
CHARCOALED LOBSTER Charred corn, cuttlefish & toasted wheat ragu	36
CRISPY HASSELBACK ARTICHOKES (v*, gf) Caramelised celeriac tahini, spring onion salsa	17
HERITAGE BEETROOT PASTRAMI SALAD (v*, gf) Goat's chèvre, hazelnuts	14
GRILLED OCTOPUS (gf) Spiced langoustine & pepper jus	26

Prices include VAT. An optional service charge of 15% will be added to your bill. Please speak to a member of staff about any food allergies or intolerances before ordering. Flour, nuts, and dairy are used in our kitchen and therefore we cannot guarantee that traces of gluten, nuts, and dairy aren't present in our dishes. We do not prepare or serve pork products at Jeru.

(v) Vegetarian | (v*) Vegan/Can be made vegan | (gf) Gluten-free | (gf*) Can be made gluten-free

from our dry ager

TAJIMA 400-DAY GRAIN-FED WAGYU RIB EYE (gf) 300g, MB 8-9	95
TAJIMA F1 WAGYU PICANHA STEAK (gf) 300g, MB 8-9	56
30-DAY SALT AGED SCOTTISH COTE DE BOEUF (gf) 450g, MB 3-4 on the bone	76

SIGNATURE JACK'S CREEK CHOCOLATE AGED TOMAHAWK

Please ask your server on today's weights & prices

-Add Peppercorn sauce or Mushroom sauce 4

from our fish market

OUR SEAFOOD SELECTION IS FRESHLY COOKED ON THE CHARCOAL GRILL

MONKFISH 34
Peterhead Bay, Scotland

SALMON FILLET 38
Loch Duart Family, Scotland

DAY BOAT FISH MP
Please ask our friendly staff

WILD SEA BASS FILLET 42
Ebro River, Spain

CHARCOALED KING PRAWNS 34
Spiced XO

SELECT YOUR DRESSING

Spring onion & lemon salsa



Garlic & chilli butter



Tomato, smoked sumac



mains

CHARCOAL BRICK-PRESSED SPATCHCOCK (gf) Smoked onion soubise, herb salsa	32
SLOW-COOKED WELSH LAMB SHOULDER (gf) Endive, caramelised onion, mint oil	42
CHARCOAL ROASTED AUBERGINE (v*, gf) Mushroom & celeriac, lemon thyme	24
GRILLED SPICED LAMB MEDALLIONS (gf) Tahini, shallot, sumac & radicchio salad	44

sides

GRILLED COURGETTE (v*,gf) Mint salsa verde, salted crème fraîche	14
CHIPS (v*, gf) Black garlic ketchup, salt	8
BATATA HARRA (v*, gf) Crispy spiced potatoes & herbs	9
MEDITERRANEAN SALAD (v*, gf) Olive, feta, tomato & oregano dressing	9

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Chef's Selection

£79 per person
minimum 2 guests to share

to start

WOOD-FIRED POTATO BREAD (v*)
Truffle honey, chickpea miso butter

BLACK CHICKPEA HUMMUS (v*, gf)
British foraged mushrooms, 'herb tatbila'

HERITAGE BEETROOT PASTRAMI SALAD (v*, gf)
Goat's chèvre, hazelnuts

entrées

HALLOUMI DOUGHNUTS (v)
Goat's curd, lemon, truffle honey

LOCH DUART FAMILY SALMON CRUDO (gf)
Horseradish, cucumber, roe

CRISPY HASSELBACK ARTICHOKES (v*, gf)
Caramelised celeriac tahini, spring onion salsa

mains

choice of one between two guests

CHARCOAL BRICK-PRESSED SPATCHCOCK (gf)
Smoked onion soubise, herb salsa

SPICED MONKFISH (gf)
Chilli, herbs & heritage tomato dressing

CHARCOAL ROASTED AUBERGINE (v*, gf)
Mushroom & celeriac, lemon thyme

premium mains

2 GR 400-DAY GRAIN-FED
WAGYU RIB EYE (gf) | £85
300g, MB 7-8

FISH MARKET CATCH
OF THE DAY | MP
Please ask your server

CHARCOALED KING PRAWNS 34
Spiced XO

sides

BATATA HARRA (v*, gf)
Crispy spiced potatoes & herbs

MEDITERRANEAN SALAD (v*, gf)
Olive, feta, tomato & oregano dressing

dessert

DESSERT OF THE DAY
Please ask your server