

J.

Mediterranean cuisine reimagined

Our menu is carefully crafted for sharing and showcases the authentic and timeless flavours of the Mediterranean, prepared using traditional charcoal cooking techniques. Featuring recipes that have been handed down through generations, we present dishes using ethically sourced fresh produce.

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



Roy Ner
Executive Chef



Leena D'Onofrio
Head Chef

crudo

SALMON CRUDO (gf)	19	CHILLI TUNA CEVICHE (gf)	21
Jeru's barrel aged cherry & pink peppercorn		Tamarind, radish, orange	
'OTORO' TUNA (gf)	26	SEA BASS CEVICHE (gf)	19
Whipped avocado, herbs & kumquat		Grapefruit, green chilli, ginger dressing	

to start

WARM CHARCOAL OLIVES (v*, gf)	7
Smoked paprika, oregano, feta	
WOOD-FIRED POTATO BREAD (v*)	8
Truffle honey, chickpea miso butter	
- add 'Tarbes Farm' cured Angus beef	5
BLACK CHICKPEA HUMMUS (v*, gf)	14
British foraged mushrooms, 'herb tatbila'	
ROASTED AUBERGINE & TAHINI (v*, gf)	11
Piquillo peppers, mint dressing	
OUR SIGNATURE CURED ANGUS BEEF (gf)	14
Pickled green chilli, 'ezme' salsa	

entrées

BRITISH NATIVE LOBSTER TAGLIOLINI	28
Levant XO, confit heritage baby tomatoes	
CRISPY HASSELBACK ARTICHOKEs (v*, gf)	17
Caramelised celeriac tahini, white anchovies, spring onion salsa	
HALLOUMI DOUGHNUTS (v)	14
Goat's curd, lemon, truffle honey	
- add fresh British truffle	5
HERITAGE BEETROOT PASTRAMI (v*, gf)	15
Horseradish feta, roasted hazelnut, caper vinaigrette	
HAND-PICKED CORNISH CRAB TOAST	18
Dry aged celeriac, smoked aioli, chives	
GRILLED OCTOPUS (gf)	26
Spiced langoustine & chickpea ragu	

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

2GR 400-DAY GRAIN-FED WAGYU RIB EYE (gf) 300g, MB 7-8	95
WESTHOLME F1 WAGYU PICANHA STEAK (gf) 280g, MB 4-5	48
30-DAY SALT AGED SCOTTISH COTE DE BOEUF (gf) 450g, MB 3-4, on the bone	75
- add Peppercorn sauce or Mushroom sauce	4
SIGNATURE JACK'S CREEK CHOCOLATE AGED TOMAHAWK Please ask your server	MP

from the fish market

OUR SEAFOOD SELECTION IS FRESHLY COOKED ON THE CHARCOAL GRILL.
SERVED WITH ONE OF OUR SIGNATURE SAUCES:



GREEN SPRING ONION & LEMON SALSA



HERITAGE TOMATOES, SMOKED SUMAC, CHILLI



POMEGRANATE, GARLIC & CHILLI BUTTER

mains

CHARCOAL BRICK-PRESSED SPATCHCOCK (gf) Black garlic, mushroom jus	32
SLOW-COOKED WELSH LAMB SHOULDER (gf) Puffed pearl barley, pickled turnip	38
CHARCOAL ROASTED AUBERGINE (v*, gf) Mint, parsley & heritage radish salsa, lemon thyme	24
GRILLED SPICED LAMB MEDALLIONS (gf) Tahini, shallot, sumac & radicchio salad	42

sides

GRILLED ASPARAGUS (v*, gf) Tarragon & caper aioli	12
CHIPS (v*, gf) Black garlic ketchup, salt	7
BATATA HARRA (v*, gf) Crispy spiced potatoes & herbs	8
BABY GEM SALAD (v*, gf) Smoked shallot & anchovy dressing	9

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 (v*, gf)
Horseradish feta, roasted hazelnut, caper vinaigrette

entrées

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

SEA BASS CEVICHE (gf)
Grapefruit, green chilli, ginger dressing

CRISPY HASSELBACK ARTICHOKEs (v*, gf)
Caramelised celeriac tahini, white anchovies, spring onion salsa

mains

choice of one between two guests

CHARCOAL BRICK-PRESSED SPATCHCOCK (gf)
Black garlic, mushroom jus

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

CHARCOAL ROASTED AUBERGINE (v*, gf)
Mint, parsley & heritage radish salsa, 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

NATIVE LOBSTER | £15 per 100g
Fraserburgh, Scotland

sides

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

BABY GEM SALAD (v*, gf)
Smoked shallot & anchovy dressing

dessert

DESSERT OF THE DAY
Please ask your server