



mallow

prix fixe menu

2 courses for 24 | 3 courses for 32
available monday to wednesday 12pm - 6pm

smaller

green oil gyoza

pan fried dumplings, crispy green chilli oil, ginger teriyaki

courgette sapphire carpaccio

whipped mascarpone, preserved lemon, sesame za'atar

shiitake & chestnut mushroom croquettes

umeboshi mayonnaise, plum ketchup

medium

green amok

fragrant cambodian spiced coconut curry, lemon grass stir fried aubergine & greens, heirloom carrot daikon, five spice tofu, coconut rice

zucchini lasagna bianca

pan-finished, cherry tomato scarpariello, oregano-toasted seeds, green salad

butter chick+n wrap

southern fried chick+n, cashew makhani sauce, aoli, herb salad, naan

afters

crème brûlée

vanilla custard, thyme poached apricot, apricot coulis, lemon snap

chocolate caramel layered mousse cake

rich chocolate ganache & salted caramel mousse, burnt orange tuille

pistachio raspberry tart

pistachio crust, raspberry curd, raspberry coulis, vanilla mascarpone



@mallowlondon | mallowlondon.com

cocktails on the wharf

£8 cocktails

available weekdays 5pm - 7pm

mallow aperol spritz

aperol, prosecco, soda, grapefruit

spiced apple old fashioned

whiskey, angostura bitters, apple cinnamon infusion

mallow garden martini

gin, elderflower, dry vermouth, jasmine cold brew

available at full price from 7pm

taste of mallow thali

£40 per person

makhani mille feuille

padron skewer

spinach pea bonda

mint coriander chutney

luna miris

cherry tamarind chutney

green amok curry: tenderstem broccoli, green beans

alleppey curry: oyster mushroom, turmeric potatoes, samphire

lahpet pilau rice

black tea chole

garden pickles

frankie masala boondi

naan with temper oil

herb salad

petit four: chocolate hazelnut barfi & mango amchur pâte de fruit

