



LONDON'S ONLY 800°C GRILL KITCHEN
INTERNATIONAL BRASSERIE · OYSTERS & SMALL PLATES · A5 WAGYU & LOBSTER · COFFEES

THE DINNER MENU

TO START - SNACKS & LIGHT BITES

Olives with Whisky £ 3.8
Spanish olives with a hint of whisky

Roasted Mixed Nuts £ 3.8
Warm roasted nuts with sea salt

Pan con Tomate £ 3.8
Toasted bread with tomato & olive oil — Spanish style

Bread & Spreads £ 4.8
Fresh bread with daily spreads

Miso Soup £6.5
Classic miso with tofu & wakame

Chilled Avocado with Caramel Soy Dressing £6.5
Avocado served cold with a light sweet-soy glaze

Warm Seasonal Fruits & Vegetables with Roasted Nuts £6.5
Lightly seared seasonal fruits & vegetables with roasted nuts

OYSTERS — SHUCKED TO ORDER

Classic Raw £4.2 each
lemon & shallot vinaigrette £24 half dozen / £46 dozen

Kimchi Oyster £4.8 each
spiced kimchi topping £28 half dozen

Designed Mix (Half Dozen) £25.5
4 Classic + 2 Kimchi

WAGYU BITES

Wagyu Truffle Bun £14.8
Seared wagyu slices with truffle paste & fig, in a soft bun

First Kiss — Wagyu Duo £9.8
A5 wagyu nigiri sushi & a mini wagyu mince rice bowl

Wagyu & Chorizo £9.5 (3 pcs)
Croquettes with Truffle Paste
Crispy croquettes of wagyu, potato & chorizo on truffle paste

Mini Wagyu Katsu £9.8
Sando
Crispy wagyu cutlet sandwich with truffle sauce — small plate

Charcoal-Kissed Wagyu £9.8
Skewer
Seared wagyu skewer with veggies

FROM THE SEA

Crispy Prawn Cake on Seaweed Base £6.5
Golden-fried prawn cake on seaweed, with yuzu mayo

Mackerel Escabeche £8.6
with Gazpacho
Spanish-style marinated mackerel, with a chilled shot of gazpacho

Seared Scallops with Yuzu Butter £8.6
On caramelised sweet potato purée with citrus dressing

Razor Clam Duo: £8.6
Ceviche & Temaki
Razor clam ceviche with citrus & herbs, plus a shiso hand roll



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BRASSERIE PLATES

Chargrilled Stuffed Squid £14.5

Whole squid stuffed with orzo, mushrooms & chorizo, sun-dried tomato sauce

Seafood Paella Skillet £16.8
Mini skillet with prawns, scallop & calamari

Skillet-Seared Jumbo Wild Tiger Prawn £9.8
Skillet-seared with garlic butter

Slow-Braised Wagyu Short Rib with Orzo £28.5
Rich wagyu short rib, slow-braised, served with orzo

Wagyu in Bordeaux £32.6
Wagyu beef in a classic Bordeaux red wine reduction – allow approx. 35 minutes

Prawn Orzo £16.8
Seared prawns with orzo pasta & light sauce

Grilled Shellfish of the Day
grilled with Chilli butter & Chorizo

• Oyster £5.8 each
• Scallop R size £5.6/King size £8.6 each
• Razor Clam R size 5.8/King size £8.8 each

Chilled Iberico Ham Spaghetti £13.6
Spaghetti in chilled pine nuts sauce, come with Iberico Ham

WAGYU FEAST

800°C Grilled Wagyu Steak £41

Japanese A5 Wagyu seared over on 800°C grill

Paccheri with Wagyu Ragu £23.5
Pasta with slow cooked Wagyu Ragu & Parmesan



SEAFOOD FEAST

Lobster linguine— Live & Rich £29.5/58.5

Seafood Paella (Regular) £21.5

Cajun SeafoodPot £27/ 52
Served in a bucket with prawns, scallop & squid in Cajun spice
For Sharing £52

Catch of the Day — 800°C Grilled Whole Fish £24.5-£36.5
Grilled whole fish, finished with Mediterranean sauce
see daily specials

Salt-Crusted Sea Bass £36.8
Baked in salt crust, finished with Mediterranean sauce

Guinness-Braised Mackerel or Skate £18.5
Slow-braised in Guinness stout for deep flavour



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FROM THE GRILL

Grilled Stuffed £17.6

Poussin

Stuffed with herbs & orzo

Grilled Iberico Pork £24.5

with Rose Sauce

*Glazed Iberico pork, finished with
rose sauce*

SIDES

Wagyu Fat Chips £4.8

*Crispy potato chips fried in wagyu
beef fat*

Spinach with Crab £4.8

Butter

*Warm spinach tossed in crab
butter*

Steamed Japanese Rice £5.2

VEGETABLES

Shiitake Mushroom, £13.6

Tofu & Vegetables

*Warm shiitake mushrooms with
tofu & seasonal vegetables*

Chargrilled Oyster £14.8

Mushroom — Vegan

*Chargrilled oyster mushrooms with
Mediterranean herbs*

Grilled Aubergine £14.6

Paella

*Saffron rice with chargrilled
aubergine & peppers*

Please Note:

Most of our dishes are served as small plates designed for sharing or enjoying individually;

Some dishes need up to 35mins to cook;

Please let our staff know if you have any allergies.