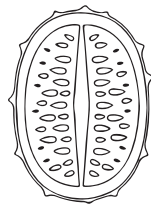


JUL'S



SET LUNCH MENU

Monday - Friday 12 - 3pm

£29 for 2 Courses | £39 for 3 Courses

SMALL PLATES

Ricotta Gnocchi / Goat Cheese / Confit Garlic / Saffron
Greek Salad / Tomato / Cucumber / Feta / Capers / Kalamata Olives / Carob
Ash-Baked Beetroot / Smoked Eel / Radicchio / Smoked Butter Sauce

SIGNATURE MAINS

Corn-Fed Chicken / Pea & Mint Velouté / Lime Yoghurt / Unagi Glaze
Sea Bass / Seaweed / Kale / Kefir Sauce
Slow Cooked Iberico Pork / Paccheri / Parmesan Foam / Nutmeg
Grilled Cabbage / Shio Koji / Truffle / Almond Gel / Vegan Cashew Miso Sauce

DESSERTS

Sticky Toffee Karidopita / Greek Oregano Ice Cream / Caramelised Pecans

PRE-THEATRE MENU

Monday - Saturday 5.30pm - 7pm

£49 for 3 Courses | £59 for 4 Courses

STARTERS

Grilled Pita and Lagana Bread / Sea Salt / Oregano
Cod Roe Spread or Spicy Feta Cheese Spread or Smoked Aubergine Spread

APPETIZERS

Greek Salad / Tomato / Cucumber / Feta / Capers / Carob / Kalamata Olives (v)
Slow-Cooked Lamb / Flatbread / Pickled Onions / Sumac Yoghurt / Mizithra
Ash-Baked Beetroot / Smoked Eel / Radicchio / Smoked Butter Sauce

SIGNATURE MAINS

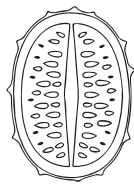
Corn-Fed Chicken / Pea & Mint Velouté / Lime Yoghurt / Unagi Glaze
Hake / Kakavia Soup / Spiced Devilled Mussels / Ricotta Gnocchi
Wild Mushrooms Risotto / Parmesan Foam

DESSERTS

Baklava / Pistachio Crèmeux / Caramelised Filo / Cinnamon Ice Cream



JUL'S



OUR STORY

Jul's is a refined Mediterranean restaurant in London that captures the soul of Greek philoxenia, a spirit of warmth, generosity, and heart felt hospitality that makes every guest feel genuinely valued and at home. Inspired by the sun-drenched coasts of the Mediterranean, each dish celebrates vibrant flavours, premium seasonal ingredients, and time honoured traditions reimagined with contemporary elegance. A carefully curated European wine collection, elevated cocktails, and intuitive, attentive service come together to create moments that linger long after the table is cleared. Here, quality is uncompromising and hospitality is not simply offered - it is lived, shaping an experience that feels intimate, sophisticated, and deeply memorable.

SMALL PLATES

Grilled Pita and Lagana Bread / Sea Salt / Oregano	4
Warm Spiced Kalamata Olives	6
Tarama Mousse	9
Spicy Feta Cheese Spread	8
Smoked Aubergine Spread	7
Slow-Cooked Lamb / Flatbread / Pickled Onions / Sumac Yoghurt / Mizithra	13
Spanakopita / Flatbread / Spinach / Feta / Leek / Dill	11
Lobster Flatbread / Lobster Mayo / Tarragon / Herb Salad	17

STARTERS

Bluefin Tuna Tartare / Orange Ponzu / Raspberry & Beetroot Sorbet	29
Westholme Wagyu Beef Tartare / Marrow Milk Bread / Truffle	28
Otoro Bluefin Tuna Tataki / Fish Broth / Pickled Peach / Cucumber-Jalapeño Granita	32
Grilled Calamari / XO Beurre Blanc / Guanciale Sourdough / Squid Ink	26
Grilled Octopus / Pastitsada Sauce / Leek / Fava Aioli	34
Ash Baked Beetroot / Smoked Eel / Radicchio / Smoked Butter Sauce	15
Greek Salad / Tomato / Cucumber / Feta / Capers / Kalamata Olives / Carob	23
Wagyu Souvlaki / 8-9 Marbling / Pita Bread / Tzatziki / Smoked Aubergine	42

SIGNATURE MAINS

Lobster Risotto / Butternut Squash / Truffle / Espresso Butter	49
Spicy King Crab Tagliolini / Mint Harissa / Pineapple Chutney	for two 110
Brown Grouper / Wild Greens / Kale / Chilli / Kefir Sauce	41
Giouvetsi / Red Prawns / Orzo Pasta / Chilli / Kumquat	49
Hake / Kakavia Velouté Soup / Ricotta Gnocchi / Devilled Mussels	36
Catch of the Day / Yuzu-Honey Butter	for two MP
Wagyu / Fregola / Dashi / Lemongrass	46
Corn-Fed Chicken / Pea & Mint Velouté / Lime Yoghurt / Unagi Glaze	for two 45
Roasted Lamb / Baby Lettuce / Salsify Purée / Sauce Fricassée	33
Australian Wagyu / Golden Beetroot / Radish / Asparagus / Enoki Mushrooms Madeira Jus, Pickled Walnuts	56
Iberico Pork / Paccheri / Parmesan Foam / Nutmeg	28

CAVIAR SELECTION

Hedone Golden Oscietra 90/30g	N25 Baerii Hybrid Reserve 80/30g	Umai Modern 16/10g

PREMIUM CUTS

A5 Wagyu Rib-Eye 43/100g	A5 Wagyu Striploin 53/100g	Wagyu Rib-Eye Cap 28/100g	British Wagyu Rib-Eye 150/400g
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SIDES

Roasted Potato Purée / Grated Truffle	15
Chargrilled Broccolini / Hazelnut Praline / Spiced Granola	13
Potato Terrine / Parmesan Custard	9
Bitter Leaf Salad / Yuzu Vinaigrette	7

Please inform a member of the team before ordering if you have any food allergies, intolerances, dietary requirements, or if you would like to enquire about our halal options. All prices include VAT. A discretionary service charge of 13.5% will be added to your bill. All gratuities are distributed fairly amongst the team.