

# TOZI

RESTAURANT & BAR

LONDON

## RAW

Seared beef carpaccio, pickled mushrooms, Parmesan shavings <i>226 kCal</i>	14.75
Tuna tartare, chilli, lime & rocket <i>226 kCal</i>	15.25
Sicilian red prawns carpaccio, burrata, lemon oil <i>83 kCal</i>	18.50

## FRITTI

Zucchini fritti <i>119 kCal</i>	7.50
Cauliflower fritti, black truffle mayo <i>149 kCal</i>	9.25
Calamari fritti, lemon <i>162 kCal</i>	10.75

## COUNTER & SALAD

Avocado, Parmesan, radish & baby gem salad <i>195 kCal</i>	11.75
Grilled asparagus, endive, quail eggs & black truffle salad <i>155 kCal</i>	14.50
Roasted beetroots salad, fresh goat cheese, hazelnuts and aged balsamic vinegar <i>252 kCal</i>	12.50
Burrata, heritage tomatoes, basil pesto <i>389 kCal</i>	13.75
Octopus, chickpea purée, fennel, fried capers <i>175 kCal</i>	18.25
Wild boar salsiccia from Umbria <i>229 kCal</i>	9.75
Bresaola, Parmesan & lemon <i>335 kCal</i>	13.75
Coppa di testa, balsamic, baby onions <i>287 kCal</i>	10.25
Parma ham, aged 30 months <i>267 kCal</i>	13.75
Robiola rocchetta, blend of ewe & goat's milk <i>245 kCal</i>	9.75
Pecorino Gran Riserva, aged 1 year, 100% ewe's milk <i>273 kCal</i>	9.75
Gorgonzola, 90 days, 100% cow's milk <i>211 kCal</i>	9.75
Selection of cured meats <i>822 kCal</i>	20.50
Selection of cheeses <i>433 kCal</i>	21.75
Gran selection of cured meat & cheeses <i>823 kCal</i>	28.50

## PASTA & SOUP

Courgette, potatoes and basil soup, smoked ricotta <i>70 kCal</i>	9.25
Buffalo ricotta ravioli, black truffle <i>194/364 kCal</i>	14.25/23.50
Maccheroni, rabbit ragout, taggiasca olives, thyme <i>606/723 kCal</i>	13.50/20.75
Rustichelle, welsh lamb ragout, rosemary <i>300/572 kCal</i>	13.50/20.75
Paccheri, braised cuttlefish, fresh peas and tomato <i>237/484 kCal</i>	13.50/20.75
Lobster linguine, garlic & chilli (to share) <i>376 kCal</i>	62.00

## GRILLED & BAKED | LARGE TO SHARE

Gratinated scallop, venetian style <i>117 kCal</i>	10.75 each
Aubergine Parmigiana <i>271/485 kCal</i>	13.25/19.75
Baby chicken, roasted potatoes, chilli <i>267/631 kCal</i>	14.25/24.50
Slow cooked lamb shoulder, fregola, Mediterranean vegetables, jus <i>314/609 kCal</i>	14.75/26.50
Pan fried hake, fennel puree, samphire, salmoriglio <i>120/157 kCal</i>	14.75/26.50
Chargrilled wild sea bass, salsa verde <i>543/985 kCal</i>	28.00/56.00
Rib of beef 250/500g aged 31 days, rosemary and garlic <i>599/1184 kCal</i>	30.00/60.00

## SIDES

Rocket & Parmesan salad <i>78 kCal</i>	6.75
Roasted potatoes <i>221 kCal</i>	5.25
Sprouting broccoli, garlic <i>232 kCal</i>	5.25

## DESSERT

Pistachio tiramisù <i>568 kCal</i>	9.75
Strawberry delice <i>651 kCal</i>	9.75
Hazelnut & orange tart, chocolate crumble, vanilla ice cream <i>843 kCal</i>	9.75
Tozi affogato <i>172 kCal</i>	9.75
Selection of ice creams & sorbet <i>36-93 kCal</i>	9.00
Cheeses from the Alps <i>476 kCal</i>	14.50

All prices include VAT at the current rate and are quoted in Pound Sterling. A discretionary 12.5% service charge will be added to your bill. If you suffer from any allergy or food intolerance and wish to find out more about the ingredients we use, please inform your server. Please note: the recommended daily calorie intake is 2000 kCal for women and 2500 kCal for men. All calories provided per dish are based on 1 serving.