

# Bloomsbury Street Kitchen

## À La Carte

### Contemporary Mediterranean

### Contemporary Japanese

#### Small Plates

Zucchini and eggplant chips with tzatziki	7	Crispy soft-shell crab harumaki rolls with spicy ponzu	16
Oven-baked lobster and king prawn with Parmesan crème and chilli herb crust	16	Seared beef tataki with truffle ponzu	16
Black pepper-crust beef carpaccio with shaved truffle and Parmesan	12	Roasted aubergine with goma glaze	10
San Marzano tomatoes with goat's cheese, capers and basil	8	<b>Tartare</b>	
Burrata with Seville orange, coriander seeds and mānuka honey	9	Salmon tartare with shiso soy	9
<b>Salad</b>			
Crab and asparagus salad with Dijon mustard and lemon mayo	12		

#### Kitchen Entrées

Our Kitchen Entrées have been crafted by our expert culinary team to be enjoyed as individual courses or as sharing plates.

Baked cod with Parmesan garlic butter and charred asparagus	19	Sake-flamed black garlic king prawn with chilli and cumin	18
Chilean sea bass with Parmesan-glazed green beans and Scotch bonnet labneh sauce	32	Organic salmon with dried red chilli and lemon shiso salsa	18
28-day-aged rib-eye steak with warm Gorgonzola butter and spiced tenderstem broccoli	24	Bincho grill Chilli-and-lemon-roasted baby chicken	18
Charcoal-grilled Mediterranean herb lamb cutlets with hummus	24	Toban-yaki with Japanese mushrooms and truffle	18

#### Our Kitchen Specialities

These specialities are our signature dishes that represent the very essence of our Kitchen.

Spicy chicken gyros with chilli fries and tzatziki	16
Halloumi fries gyros with tzatziki and coriander mint dressing	15

#### From the Heart of Our Kitchen

Experience the very essence of Bloomsbury Street Kitchen  
with a signature six-course tasting menu.

Our dégustation in honour of the Mediterranean and Omakase  
in honour of Japan comprise speciality dishes masterfully curated  
by our executive head chefs, Neil Armstrong and Matt Downes.

"If music be the food of love, play on."

Dégustation	60	Vegetarian	40
Omakase	60	Vegetarian	40

Please speak to your waiter to find out more.

#### Desserts

Poire et pomme Pear and apple tarte Tatin with Tahitian vanilla ice cream	7
Torta al cioccolato bianco Yoghurt and white chocolate cheesecake with activated charcoal sorbet	8
La crema de naranja Valencian orange and cinnamon crème brûlée	7
Bento au chocolat Chocolate bento box with coconut sorbet	8

If you have a food allergy or intolerance, please speak to a member of our staff before you order or consume any food or beverage.  
A discretionary service charge of 12.5% will be added to your bill. All prices are inclusive of VAT.