

# Penelope's

A LA CARTE  
MENU



TO START

**Israeli Mezze**<sup>V</sup>

Pita · Tomato Salsa · Za'atar Olive Oil · Green Labane

9.00

**Pimientos de Padrón**<sup>VG</sup>

Avocado Cream · Mojo Zhug

10.00

**Stone Bass Tartare**<sup>GF</sup>

Gazpacho Sauce · Lemon Harissa · Habanero Peppers

15.00

**Crab Bourekas**

Filo · Lemon Aioli

13.00

**Red Mullet**<sup>GF</sup>

Beetroot Borani · Sea Purslane

14.00

**Jamon 100 Ibérico Acorn Fed Alta Expresión 2018 50g**

Crystal Bread · Tomato Salsa

22.00

**Fig Ensalada**<sup>GFVN</sup>

Feta Cheese · Candied Hazelnuts · Bitter Leaf

14.00

**Lamb Ribs**<sup>N</sup>

Pistachio Mole · Apricot · Alguashte

15.00

**Roasted Israeli Eggplant**<sup>VG</sup>

Pico De Gallo · Date · Tahini Soy Yoghurt · Pomegranate

12.00

**Calamari**

Black Challah · Coriander Aioli · Chilli Ferment

14.00

**Gambas**<sup>GF</sup>

Tiger Prawns · Smoked Butter Bisque · Sumac

15.00

**Ox Cheek**<sup>GFN</sup>

Jerusalem Artichoke · Chestnut Dukkah

18.00

TO CONTINUE

**Freekeh Paella**

Octopus · Tomato Gin Sauce · Ink · Palamós Gambas

40.00

**Pork Belly<sup>N</sup>**

Vanilla Chilli Glaze · Endive · Fennel Dressing

29.00

**Hereford Sirloin 350g<sup>GF</sup>**

Pimientos de Padrón · Chimichurri

43.00

**Tempura Monkfish**

Israeli Couscous · Wakame Seaweed · Saffron

33.00

**Israeli Chicken Sofrito**

Laffa Crust · Chestnut Mushrooms · Caramelised Onions

25.00

**Burnt Celeriac<sup>V</sup>**

Shimeji · Truffle · Manchego Cheese

24.00

**Pistou Stuffed Courgette<sup>VG<sup>N</sup></sup>**

Piquillo Cream · Ajo Blanco Sauce · Tarragon

24.00

TO SHARE

**Whole Seabass 800g<sup>N</sup>**

Ras el Hanout · Romesco · Almonds

60.00

**Beef Short Ribs**

Chimichurri · Charif · Laffa Bread · Pickles

100.00

**Seafood on Fire**

Mussels · Clams · Chorizo · Gambas · Scallops

Rum · Crystal Bread

90.00

**THE SWEET END**

**Chocolate Tart<sup>N</sup>**

Miso Caramel · Sesame Soil · Leche Ice-Cream

10.00

**Baklava Cheesecake<sup>N</sup>**

Pistachio · Walnut · Orange Basil Sorbet

11.00

**Crema Catalana**

Mango Jelly · Saffron Caramel Ice-Cream

9.00

**Selection of Handmade Ice-Creams**

2.00 (per scoop)

**The Sweet End of Penelope**

Alfajores · Seasonal Fruit Platter · Selection of Sorbets

30.00

**Dessert Wines**

70 ml

El Candado Pedro Ximenez Sherry	Andalucia. Spain	8.00
Don Gonzalo Oloroso Sherry Viejo VOS	N.V. Spain	12.00
Fino »Inocente«	Pago De Macharnudo Spain	7.00

**@PENELOPES.LONDON**

All prices are in Pounds and a discretionary service charge of 12.5% will be added to your bill. VAT 20% included.

If you have allergies or dietary enquiries please speak to our staff prior to ordering.

V: Vegetarian VG: Vegan GF: Gluten Free N: Nuts



**AMANO GROUP**