



May Fair
Kitchen

Our À La Carte

Welcome to May Fair Kitchen

As the flagship kitchen, our menu showcases the best of Spanish and Italian small plates while also embracing our signature contemporary Peruvian, Mexican and Japanese dishes from Monmouth Kitchen, Leicester Square Kitchen and Peter Street Kitchen. Complemented with the finest wines and signature cocktails, experience the art of shared dining in the heart of Mayfair.

Italian

Antipasti and Salad

Mediterranean olives	5
Beef carpaccio with dressed rocket and aged Parmesan	12
Tomato and mozzarella arancini with spicy mayo	9
Burrata Pugliese with baby basil and San Marzano tomatoes	9

Pasta and Pizza

Lobster and mascarpone ravioli with lemon butter sauce	16
Pappardelle with white ragu and lemon parsley sauce	8
Chicken fettuccine Alfredo with crispy pancetta	11
Pecorino and truffle tortellini with Parmesan crème	12
Wild mushroom risotto with truffle oil and Italian hard cheese	10
Smoked BBQ-chicken pizza with coriander and chillies	9
Bianco four-cheese pizza	9
Margherita pizza with torn basil	8

Fish and Meat

Calamari with chilli lemon mayo	12
Crispy-skinned sea bass	11
28-day-aged rib-eye steak with warm Gorgonzola butter	20

Spanish

Entrantes and Salad

Jamón Ibérico	15
Acorn-fed 100% Iberian ham	
Pan con tomate y ajo	6
Toasted ciabatta topped with fresh tomato, olive oil and garlic	
Patatas bravas with garlic and paprika	5
Orange and avocado salad with spicy lemon dressing	7

Seafood

Gambas al pil pil	12
Chilli panko tiger prawns with jalapeño emulsion	14
Our signature Spanish claypot	12
Spanish red prawns with garlic butter rice, paprika chilli broth and roasted kale	

Meat and Poultry

Grilled chorizo with garlic and coriander	9
Jamón and manchego croquettes	10
Chilli and lemon roasted chicken skewers	9

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 15% will be added to your bill. All prices are inclusive of VAT.

Signature dishes from our Peruvian, Mexican and Japanese Kitchen concepts.

Monmouth Kitchen

Covent Garden

Sea bass ceviche with avocado, corn and red onion 12

Marinated corn-fed chicken with garlic, oregano and ají amarillo 11

Our signature smoked lamb cutlets with red anticucho (served on a hot lava stone) 20

Avocado and corn salad with blackberry dressing 8

Our Hard Tacos

(two tacos per serving)

Tuna with chilli lemon 4

Vegetable with tomato salsa 3

Leicester Square Kitchen

Leicester Square

Crispy tiger prawns with cayenne pepper mayo 14

Mexican matchstick chicken with habanero 7

Crispy duck and pomegranate ensalada with papaya chilli dressing 8

Our Soft Tacos

(two tacos per serving)

Dry-rubbed short rib with smoked chilli mayo 5.5

Chilli lime veggie chicken 5

Peter Street Kitchen

Manchester

Yellowtail sashimi with spicy yuzu soy 14

Snow crab with creamy spicy mayo 25

Japanese A4 Wagyu beef with wasabi yuzu kosho, smoked sea salt and black pepper (per 75 grams) 48

Goma-glazed roasted aubergine 10

Our Japanese Flat Tacos

(four tacos per serving)

Tuna sashimi with truffle ponzu mayo 7

Sea bass sashimi with dried miso, rocoto chilli paste and yuzu 8

Bloomsbury Street Kitchen

Premieres Autumn 2019

Embracing the art of shared dining in the heart of London, Bloomsbury Street Kitchen will offer relaxed dining in a modern, welcoming setting.

Our newest kitchen will showcase an exquisite selection of contemporary Mediterranean and Japanese small plates.