

# THE HARI

L O N D O N  
BELGRAVIA

## *Celebratory Menu*

### *Starters*

Tuna ceviche, coconut yogurt, confit mango & spicy basil pesto

Beef fillet tartare, pickled tropea onion, Cipriani sauce, parmesan crisps,  
hazelnut cream & quail egg

Deep fried poached eggs, parmesan fondue, summer vegetables & candied walnuts (V)

Pumpkin velouté, gorgonzola cheese, amaretti crumble & sourdough bread (V)

Avocado panzanella, basil pesto, vegan cheese & peanuts (Vg)

### *Mains*

Paccheri alla Luciana, baby octopus, tarragon & burrata cheese

Saffron risotto with quail ragu & nettle purée

Panko crusted seabass fillet, monk beard, red pepper &  
squid ink purée, fennel & orange salad

Beef sirloin, roast celeriac, parmesan, & pickled mushroom

Ravioli filled with potato and mint, blue cheese sauce, broad beans & grated nutmeg

Roast goat cheese, pear compote, pistachio crumble & red wine reduction (V)

Beetroot wellington, baby heritage carrot, truffle mash potato & roast shallot (Vg)

### *Desserts*

Tiramisù, chef style | Zabaione with caramelized hazelnuts

7 Veli with hazelnut Ice cream | Ice cream or sorbet

*£65 per person*