

THE HARI

L O N D O N
BELGRAVIA

Private Dining Menu

3-courses | £75.00 per person

Starter

choice of:

CARPACCIO DI MANZO

Pepper seared beef carpaccio, rocket, mustard dressing and aged Parmesan

BURRATA (V)

Andria burrata, heritage tomato and basil

MINISTRONE (Vg)

Seasonal mixed vegetable soup, beans, tomato and basil

POLPO E LARDO

Grilled octopus, Lardo di Colonnata, charred peppers, taggiasche olives and basil

Main

choice of:

TONNO MELANZANE E STRACCIATELLA

Seared tuna steak, aubergine puree, roast tomato and stracciatella

AGNELLO PRIMAVERILE

Slow-cooked lamb shoulder and spring vegetable casserole

CARCIOFO RIPIENO (Vg)

Baked Mammola artichoke with a mint & vegan ricotta filling, and toasted breadcrumbs

SPAGHETTI AL NERO DI SEPPIA, BOTTARGA E CIME DI RAPA

Squid Ink Spaghetti, mussel, clams, turnip greens and bottarga

PETTO DI POLLO ALLE ERBE AROMATICHE, FRIARIELLI E SEDANO RAPA

Marinated chicken breast ballotine, "friarielli", celeriac purée, crispy chicken skin

Dessert

choice of:

TIRAMISU (V)

Espresso, ladyfinger biscuits and mascarpone cream

TORTA CAPRESE AL LIMONE (V)

Flourless lemon and almond cake, rum and raisin ice cream

TORTA AL FORMAGGIO E MIRTILLI (Vg)

Vegan cheesecake, blueberries, cashew and peanut butter sauce