

THE HARI

L O N D O N
BELGRAVIA

Private Dining Menu

4-courses | £90.00 per person

Starter

choice of:

CARPACCIO DI MANZO

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

BURRATA (V)

Andria burrata, heritage tomato & basil

MINISTRONE (Vg)

Seasonal mixed vegetable soup, beans, tomato & basil

CARPACCIO DI BRANZINO

Thinly-sliced wild seabass carpaccio, rosemary and lime dressing & samphire

Pasta

choice of:

ORECCHIETTE E ZUCCHINE (Vg)

Orecchiette, courgette, mint, chilli & aromatic breadcrumbs

TAGLIOLINI AL RAGU BIANCO

Homemade tagliolini, white veal ragu & Parmesan cream

LINGUINE ALL'ASTICE

Lobster linguine, chilli & fresh tomato

Main

choice of:

BRANZINO E ZUCCHINE

Pan-roast seabass fillet, courgette cream, clams & samphire

AGNELLO PRIMAVERILE

Slow-cooked lamb shoulder & spring vegetable casserole

PETTO DI POLLO ALLE ERBE

Marinated chicken breast ballotine, Romanesco cream, charred shallots & crispy chicken skin

CARCIOFO RIPIENO (Vg)

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

Dessert

choice of:

TIRAMISU (V)

Espresso, ladyfinger biscuits & mascarpone cream

CROSTATINA AL CIOCCOLATO

Dark chocolate tart, fresh raspberries, pistachios & raspberry sorbet

TORTA AL FORMAGGIO E MIRTILLI (Vg)

Vegan cheesecake, blueberries, cashew & peanut butter sauce