

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

TONNO AFFUMICATO

Smoked tuna carpaccio, pickled courgettes & whipped ricotta

Pasta

choice of:

MACCHERONI MELANZANE E OLIVE (Vg)

Half rigatoni, fresh tomato, aubergines & taggiasche olives

TAGLIOLINI AL RAGU BIANCO

Homemade tagliolini, white veal ragù & Parmesan cream

LINGUINE GAMBERI E ZUCCHINE

Linguine with courgettes, red prawns & 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, onion & red wine purée, yellow beans & crispy chicken skin

MELANZANA RIPIENA (Vg)

Baked aubergine, olives, pine nuts, raisins, spicy crumb & tomato fondue

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