

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, mustard mayonnaise,
wild mushroom & 24 months aged Parmesan

BURRATA RADICCHIO E NOCCIOLE (V)

Andria burrata, Castelfranco radicchio, toasted hazelnuts & a balsamic glaze

CARPACCIO DI TONNO

Citrus cured tuna, pink grapefruit emulsion,

Pasta

choice of:

PACCHERI AL GRANCHIO

Paccheri, cherry tomato, chilli, spring onion & king crab sauce

MAFALDE NERANO (V)

Mafalde with courgette purée, grated Parmesan & crispy courgette

PICI CACIO & PEPE (V)

Pici in a creamy Pecorino & black pepper sauce

Main

choice of:

RISOTTO DI ZUCCA (V)

Pumpkin risotto, roasted hazelnut & gorgonzola cream

TAGLIATA DI MANZO

Scottish Sirloin steak wild rocket & aged balsamic

FILETTO DI SPIGOLA

Wild sea bass fillet, Puy lentils & Swiss chard stew

Dessert

choice of:

TIRAMISU (V)

Espresso, ladyfinger biscuits & mascarpone cream

CROSTATA AL LIMONE (V)

Amalfi lemon curd in a buttery tart shell, topped with meringue

BROWNIE (Vg)

Vegan brownie, pistachios & raspberry sorbet