

THE HARI

L O N D O N
B E I G R A V I A

Private Dining Menu

3-courses | £75.00 per person

Starter

choice of:

CARPACCIO DI MANZO

Pepper seared beef carpaccio, grilled peach, wild rocket,
24-month aged Parmesan & a lemon dressing

BURRATA & HEIRLOOM TOMATOES (V)

Creamy Andria burrata, yellow & red tomatoes, finished with basil oil

CARPACCIO DI TONNO

Citrus-cured tuna, pink grapefruit emulsion,
avocado purée & carasau shard

Main

choice of:

RISOTTO MELANZANE E BURRATA (V)

Creamy risotto with smoked aubergine & fresh burrata

TONNO

Sesame-crusted tuna, carrot purée & wilted baby fennel

TAGLIATA DI MANZO (£10 SUPPLEMENT)

Scottish Sirloin steak, wild rocket & aged balsamic

Dessert

choice of:

TIRAMISU (V)

Espresso, ladyfinger biscuits & mascarpone cream

CAPRESE AL LIMONE (V)

Caprese with lemon and white chocolate and Fior di Latte ice cream

MOUSSE AL RABBARO (Vg)

Rhubarb mousse with a hazelnut crumble