

claro; dinner december

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| Frena bread , matbucha, labneh, harissa, olives (v) | 12 |
| Garden bruschetta (v) | 9 |
| Fried brussels sprouts with caper aioli (v, gf) | 9 |
| Chilli tasting plate | 9 |
| Yellowtail sashimi , freekeh tabbouleh, yogurt, pomegranate, pistachios, tomato salsa (n) | 24 |
| Tuna tartare , yellow gazpacho sauce, shallots, zebra green tomatoes, crème fraîche (gf) | 22 |
| Octopus & beetroot carpaccio , crème fraîche, crispy za'atar, homemade sriracha (gf) | 24 |
| Venison tartare , pickled apples, caesar sauce, fried frena bread | 18 |
| Slow cooked salsify , skordalia cream, feta cheese, roasted onion (v, n) | 16 |
| Lettuce salad , mustard and oregano vinaigrette, radish, roasted walnuts, garlic (v, n, gf) | 15 |
| Winter pumpkin steak , pumpkin and citrus purée, rocket leaves, pumpkin seed (vg, gf) | 18 |
| Kohlrabi steak , sage ricotta, ricotta whey sauce, chilli salsa, sunflower & pumpkin seeds (v, n, gf) | 18 |
| Grilled octopus , smoked paprika and chicken stock sauce, purple potatoes, salsa verde (gf) | 35 |
| Short rib tortellini , onion cream and chicken stock, parmesan, sage | 29 |
| Pork rib , romesco, green leaves, crispy onions, caramel vinegar sauce (n, gf) | 28 |
| Butter-roasted stuffed hispi cabbage , pickled cabbage, cabbage stock, za'atar, bulgur, date honey (v) | 22 |
| Wild mushroom gnocchi , bacon butter, macadamia nuts, parmesan, chilli (n) | 32 |
| Smoked pink trout , potato salad, green beans, scallions, white horseradish cream (gf) | 32 |
| Seared fillet of halibut , roasted vegetables, tomato butter, salsa | 44 |
| Pan seared lemon sole , green vegetables, gremolata, caper butter sauce (per 100g) | 14 |
| Poussin from rotisserie , roasted vegetables, purple tahini, salsa verde (45min) (gf) | 32 |
| Charcoal grilled sirloin , grilled pickled cabbage, bone marrow, mashed potatoes, demi-glace (per 100g) (gf) | 14 |
| Fillet of beef , green vegetables, celeriac purée, demi-glace (gf) | 48 |
| Lamb platter , tzatziki, matbucha, pickled vegetables, pita bread (minimum two persons) | 88 |

(v) - Vegetarian | (vg) - Vegan | (n) - Nuts present | (gf) - Gluten Free

We cannot guarantee the absence of allergens in our kitchen or dishes.

Please inform your server of any allergies or dietary requirements.

A discretionary service charge of 14% will be added to your bill. Prices are inclusive of VAT.