

claro; lunch august

A taste of Claro; frena bread, green tahini & aubergine, labneh & harissa, fresh pickles, pickled chilli, olives & matbucha, tzatziki & pickled cucumber (for 2 or 3 guests to share) (v, n)	18
Yellow cherry tomato gazpacho; feta cheese (gf, v)	12
Claro market salad (v, gf)	12
Lamb cigar; tahini yoghurt, sumac (n)	14
Beef tartare; caesar sauce, pickled apples, za'atar crackers	16
Pan-seared cured sardines; pickled chilli, sour cream, bruschetta	14
Shrimp falafel; fresh herb tahini, fermented peppers	15
Tuna tartare; Greek yoghurt, pickled onion, mint oil, crispy Jerusalem bagel (n)	15
Smoked mackerel; melon gazpacho, cucumber, celery, chilli	18
Yellowtail crudo; freekeh tabbouleh, yoghurt, pistachios, tomato salsa (n)	24
Niçoise salad; tuna tataki, sardines, enriched egg, caper aioli, mustard vinaigrette (gf)	28
English mushrooms; freekeh gnocchi alla Romana, sour cream, macadamia (n, v)	24
Monkfish shawarma; amba tahini, mashweia, fresh herbs, grilled pitta	22
Grilled butterflied seabass; vegetable skewer, charred tomato salsa (200g)	28
Sautéed calamari salad; cherries, coriander, red onions, chilli (gf)	22
Shrimp kebab; pan seared pita, roasted vegetables, amba tahini	24
Seared octopus; Merguez sausage, chickpeas (gf)	32
Pork rib; romesco, green leaves, crispy onions (n, gf)	28
Charcoal grilled onglet; green vegetables, celeriac purée, demi-glace (gf) (150g)	28
Ossobuco; pappardelle, beef jus, parmesan	36
Claro lamb platter; tzatziki, matbucha, pickled vegetables, pita bread (for 2 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.

Please note we are a cashless restaurant.