

*Penelope's*

B Y A M A N O

ONE NIGHT  
AT PENELOPE'S



## SMALL PLATES

Ancient Loaf	6.00
Caramelised Onion · Whipped Roe	
Manouri Bourekas <sup>V</sup>	12.00
Sheep and Goat Cheese · Truffled Honey · Raspberry	
Kashkaval Fondue <sup>V</sup>	13.00
Kashkaval · Manchego · Red Chermoula · Chive Butter	
Beetroot <sup>VG</sup>	9.00
Sour Cherry · Avoganoush · Soy	
Tuna Ceviche <sup>N</sup>	15.00
Mango · Ajo Blanco · Seaweed · Jalapeno	
Seabream Tartare <sup>GF</sup>	13.50
Gazpacho · Caviar · Habanero	
Sheep Milk Labneh <sup>VN GF</sup>	11.00
Courgette · Rose · Marcona Almonds	
Hamachi Tiradito	15.00
Sea Buckthorn Salmorejo · Tobiko · Burnt Citrus	

## SMALL PLATES

Jamon 100% Iberico ALTA EXPERESSION 2018 Iberico Acorn Fed 50g · Crystal Bread · Tomato Salsa	25.00
Pork Belly <sup>N</sup> Nduja · Ajo Blanco · Vanilla · Fennel	14.00
Roasted Israeli Aubergine <sup>VG</sup> Pomegrante Pico de Gallo · Date Glaze · Tahini · Soy	11.00
Calamari Black Challa · Coriander Aioli · Chilli Ferment	14.00
Gambas <sup>GF</sup> Spanish Hosos Prawns · Harissa · Confit Garlic	14.00
OX Cheek <sup>GFN</sup> Jerusalem Artichoke · Chestnut Dukka	16.00

## LARGE PLATES

Israeli Style Paella	
Octopus · Freekeh · Tomato Gin · Ink	35.00
OR	
Artichoke · Freekeh · Sun-dried Tomato · Ve-du-ya <sup>VG</sup>	25.00
Chicken Shawarma	25.00
Mango Amba · Ancient Grain Mujadara	
Potato Dumplings <sup>NV</sup>	26.00
Girolles · Queso de Nata · Kasha Cashews · Tarragon Zhug	
Beef Sirloin 300g <sup>GF</sup>	38.00
Coal Roasted Aubergine · Sour Cherry Chimichurri	
Spiced Cod	30.00
Hawaij · Israeli Couscous · Mussel Escabeche	
Burnt Celeriac <sup>VG</sup>	24.00
Shimeji Mushroom · Truffle · Manchego	
Lamb Rump <sup>N</sup>	36.00
Picada Rice · Aji Verde · Jus	
Seared Scallops <sup>GF</sup>	34.00
Four Divers · Saffron Cream · Keta	

## DISHES TO SHARE

Beef Short Rib	70.00
12 Hour Braised · Fermented Charif · Laffa Bread	
Seafood on Fire	60.00
Mussels · Chorizo · Gambas · Scallops · Ouzo · Crystal Bread	

## REACH FOR IT

Baharat Patatas · Lime · Dill <sup>VG GF</sup>	6.00
Portobello · Kale · Confit Garlic <sup>VG GF</sup>	7.00
Israeli Tomato Salad <sup>VG GF</sup>	6.50
Apple and Courgette Salad <sup>VG GF</sup>	6.00

## DESSERTS

Basque Bomb	10.00
Meringue · Cherry & Hibiscus Ice-Cream · Chocolate	
Baklava Cheesecake <sup>N</sup>	11.00
Pistachio · Honey Syrup	
Dulce de Leche Flan <sup>NGF</sup>	10.00
Candied Pistachio · Cardamom Cream	
Banana Cake	9.00
Miso Ice-Cream · Date Caramel	
Bomba de Helados	2.00 (per scoop)
Selection of Handmade Ice Creams	

**ARE WE FRIENDS, YET?  
@PENELOPES.LONDON**

All prices are in GBP and a discretionary service charge of 12.5% will be added to your bill. VAT 20% included. If you have allergies or dietary enquiries please speak to our staff prior to ordering.

V: Vegetarian VG: Vegan GF: Gluten Free N: Nuts