

Michael Nadra

Primrose Hill

Restaurant, Martini Bar & Garden

PRESS PACK

Press Information:

primrose@restaurant-michaelnadra.co.uk

About *Michael Nadra Primrose Hill*



Tucked away from the hustle and bustle of the city, *Restaurant Michael Nadra* is situated in trendy Primrose Hill, North West London, just a short stroll away from the Regent's Canal & Camden Lock. The neighbourhood restaurant combines luxury dining within an intimate and relaxed environment.

The unique space is complete with a bright conservatory and bar, intimate fireplace, Grade II listed horse tunnel and outdoor terrace, providing the perfect setting for any occasion.

Having worked in some of the UK's best fine dining establishments including Gordon Ramsay's Petrus, La Trompette and Chez Bruce, chef patron Michael Nadra produces exquisite food using both classic and modern techniques.

Each menu changes with the seasons and are dependent on what is fresh each day. Michael Nadra offers carefully balanced dishes - meticulously crafted and perfectly presented every time.



MENUS

Michael Nadra Primrose Hill

À La Carte

Feast on carefully balanced, meticulously crafted and immaculately presented starters such as ‘guinea fowl lasagne with truffled leeks & wild mushrooms’; ‘soft-shell crab tempura and salmon tartare with sweet potato puree, purple shiso cress and sweet chilli sauce’ or ‘sautéed scallops and octopus, courgette & mint croquettes, pea and cauliflower puree with smoked paprika dressing.’

Must-try mains include ‘grain fed fillet steak & welsh braised cheeks, wild mushrooms, truffled mashed potatoes and spinach’; ‘saffron tagliolini, grilled manouri cheese, broccoli, baby spinach, green kale, wild mushrooms & truffle sauce’ or ‘venison three ways, saddle, shoulder goulash & spiced sausage, roasted root vegetable terrine, red cabbage puree & kale’.

The sweet-toothed will find it difficult to choose between delights such as ‘treacle tart with clotted cream and raspberry sorbet’; or ‘chocolate fondant with salt caramel ice cream’.

The Tasting Menu

For the signature Michael Nadra experience, opt for the Six Course Tasting Menu. The menu showcases Chef Michael’s creativity and flair with dishes such as ‘steamed sea bass with prawn & chive dumplings, bok choy, carrot and ginger puree, and lemongrass crab bisque’ and ‘suckling pork belly with Toulouse sausage, fresh borlotti beans, datterini tomatoes, peas, broad beans and wild rocket’.

For vegetarians, opt for the Six Course Vegetarian Tasting Menu. The menu features dishes such as ‘puy lentils smoked paprika, black figs, steamed courgettes, pistachios and green sorrel’ and ‘broccoli, kale & spinach soup with garlic crostini & white truffle oil.’

At just £65 per person, the tasting menu offers a luxury dining experience unique to North West London. For an additional £35, wines expertly paired with each course include a classic Argentinean Mendoza Malbec from Pascual Toso, and a crisp Kerner from the winemaking monks of Abbazia di Novacella, in Alto Adige, Italy.

The *Express Menu*

For healthy, beautifully cooked dishes, the *Michael Nadra Primrose Hill Express Menu* is unbeatable.

Irresistible value at £6.50 for starters, £12.50 for mains and £6.50 for desserts, dishes include 'grilled mackerel with Greek yoghurt and chilli pickled cucumber'; 'moujadra with crisp onions, raw cabbage salad & pomegranate' and 'crème brûlée'.

The *Christmas Party Menu*

Every year, Chef Michael creates a beautiful, festive 3 course Christmas menu, priced at just £36 for lunch and £43 for dinner. The menu is available from ~20th November until 23rd December.



THE RESTAURANT

Michael Nadra Primrose Hill

The *Bar*

The chic bar is the perfect place to while away an evening whilst sipping on an inventive or classic cocktail, and grazing on innovative tapas-style canapés. Canapés are available for parties & pre-arranged drinks in the bar and are priced at £2.50 each.

An extensive and carefully chosen wine list features over 200 bins from around the world, including over 20 by the glass. Interesting and eclectic, the list includes new and exciting boutique producers, simple vin de pays and the finest 'Reserve Cellar' selection.

The Space & *Private Dining*

With a number of different areas, *Michael Nadra Primrose Hill* lends itself easily to any occasion – whether you dine al fresco on the garden terrace, tapas-style a deux at the bar or gather with family for a celebratory dinner in the glow of the contemporary, raised fireplace.

At the heart of the restaurant, the Grade II listed 'Horse Tunnel' provides a unique and intimate vaulted space – perfect for a romantic meal, private party or quiet drink. Any combination of these stylish spaces is available for private hire.



THE FACTS

Michael Nadra Primrose Hill

Fact Sheet | *The Restaurant*

× Address	<i>Michael Nadra Primrose Hill, 42 Gloucester Avenue, London, NW1 8JD</i>
× Telephone	+44 (0) 20 7722 2800
× Website	restaurant-michaelnadra.co.uk
× Reservations	restaurant-michaelnadra.co.uk/primrose/online-reservations
× Email	primrose@restaurant-michaelnadra.co.uk
× Social Links	@MichaelNadra
× Chef/Patron	Michael Nadra
× Opening Times - Bar	Tuesday-Thursday: 12pm to 11pm Friday-Saturday: 12pm to 12.30am Sunday: 12pm to 11pm
× Opening Times – Restaurant	Tuesday-Thursday: 12pm to 2-30pm & 6pm to 10pm Friday: 12pm to 2.30pm & 6pm to 10:30pm Saturday: 12pm to 4pm & 6pm to 10:30pm Sunday: 12pm to 4pm & 6pm to 9pm
× Express Menu	Lunch & 6pm-7pm Starters £6.50, Mains £12.50, Desserts £5
× Tasting Menus	£65 for 6 Courses Plus £35 for wine paring
× A La Carte	Starters £9-£15, Mains £19-£29, Desserts £8.50-£12
× Canapé Menu	£2.50 each. Minimum order of any 10 canapés
× Covers Per Area	Bar (standing) 22 Conservatory: 20 Fireplace Room: 34 The Horse Tunnel: 22 Garden: 34
× Total Covers	130 people
× Private Hire	The venue offers flexibility with space enough to host events for between 20 and 100 guests. Each area, or a combination, is available for exclusive hire.
× Travel	Tube: Camden Town (Northern Line) Car parking available in street
× Credit Cards	All major cards

N.B – prices & menus may vary

Fact Sheet | *Chef Patron Michael Nadra*

- × Michael initially studied to become a naval architect, but it was during a university break that his hunger for the kitchen became clear when he took up a position at Sir Michael Caines' Canteen restaurant.
- × Degree completed, Michael then worked his way up through some of the UK's best fine dining establishments under inspirational chefs such as Anthony Demetre, Bruce Poole, Nick Nairn, Gordon Ramsay and Marcus Waring to name but a few.
- × Michael opened his first solo venture, pescetarian restaurant, Fish Hook, in 2005.
- × In 2010, Michael renamed the restaurant 'Restaurant Michael Nadra' and expanded the menu to include meat dishes.
- × In September 2012, Michael opens his second solo venture – *Michael Nadra Primrose Hill*.

For more information & imagery

Please contact primrose@restaurant-michaelnadra.co.uk