

Michael Nadra BRASSERIE

Primrose Hill

MEZZE SHARING PARTY MENU

STARTERS

Homemade Rye Bread Rolls with Normandy Sea Salt Crystal Butter
Nocellara, Colossus Green & Kalamata Black Olives with Chilli, Lemon & Garlic
Pickles: Turnips with Beetroot, Cucumber & Chilli, Turmeric Cauliflower
Imam Bayildi with Greek Yoghurt & Za'atar Flat Bread
Salmon Ceviche with Avocado, Sweet Potato, Cucumber & Smoked Crisp Quinoa
Charcuterie Plate: San Daniele Ham, Finocchiona Tuscan Salami, Ventricina
Grilled Mastelo Cheese with Thyme Honey, Sherry Vinegar, Pistachio & Pine Nuts
Crispy Poached Clarence Court Egg, Tenderstem Broccoli, Green Beans, Manouri Cheese
with avocado, tomatoes, capers, kalamata olives, basil, olive oil & lemon dressing

MAINS

Chickpeas & Smoked Aubergine, Tahini, Tomato, Mint, Cucumber & Sumac (Vegan)
Steamed Sea Bass with Soy, Chilli, Ginger & Spring Onion
Black Angus Ribeye Steak with Brandy & Black Pepper Sauce
Triple Cooked Chips with Sage
Steamed Basmati Rice with Kaffir Lime Leaf, Ginger, Chilli & Red Onion (Vegan)
Wild Rocket, Raw Cabbage, Tomatoes, Red Onion
with mint, greek extra virgin olive oil & lemon dressing

DESSERTS

Halva with Espresso Sauce & Pistachio Ice Cream (Vegan)
Treacle Tart with Clotted Cream & Raspberry Sorbet
Sticky Toffee Pudding with Toffee Sauce & Vanilla Ice Cream

£46 Per Person

Please advise us of any dietary requirements. Whilst we do all we can to accommodate guests with food intolerances and allergies, we are unable to guarantee that dishes will be completely allergen free.

A 12.5% discretionary service charge will be added to your bill