

# THE HARI

L O N D O N  
BELGRAVIA

## *Private Dining Menu*

*3-courses | £75.00 per person*

### *Starter*

*choice of:*

#### CARPACCIO DI MANZO

Pepper seared beef carpaccio, rocket, mustard dressing & aged Parmesan

#### BURRATA (V)

Andria burrata, heritage tomato & basil

#### MINISTRONE (Vg)

Seasonal mixed vegetable soup, beans, tomato & basil

#### TONNO AFFUMICATO

Smoked tuna carpaccio, pickled courgettes & whipped ricotta

### *Main*

*choice of:*

#### BRANZINO E ZUCCHINE

Pan-roast seabass fillet, courgette cream, clams & samphire

#### RISOTTO PORCINI E TALEGGIO

Cep mushroom risotto, taleggio & Parmesan

#### MELANZANA RIPIENA (Vg)

Baked aubergine, olives, pine nuts, raisins, spicy crumb & tomato fondue

#### TORTELLONI DI BURRATA (V)

Burrata tortelloni, tomato and pepper cream & taggiasche olives

#### GALLETTO ALLA DIAVOLA

Spatchcock baby chicken, chili, lemon & pepper stew

### *Dessert*

*choice of:*

#### TIRAMISU (V)

Espresso, ladyfinger biscuits & mascarpone cream

#### TORTA CAPRESE AL LIMONE (V)

Flourless lemon and almond cake, rum & raisin ice cream

#### TORTA AL FORMAGGIO E MIRTILLI (Vg)

Vegan cheesecake, blueberries, cashew & peanut butter sauce