

# THE HARI

L O N D O N  
BELGRAVIA

## *Private Dining Menu*

4-courses | £90.00 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

### *Pasta*

*choice of:*

#### MACCHERONI MELANZANE E OLIVE (Vg)

Half rigatoni, fresh tomato, aubergines & taggiasche olives

#### TAGLIOLINI AL RAGU BIANCO

Homemade tagliolini, white veal ragù & Parmesan cream

#### LINGUINE GAMBERI E ZUCCHINE

Linguine with courgettes, red prawns & fresh tomato

### *Main*

*choice of:*

#### TONNO E MELANZANE

Seared tuna steak, aubergine puree, roast tomato & stracciatella

#### GALLETTO ALLA DIAVOLA

Spatchcock baby chicken, chili, lemon & pepper stew

#### TAGLIATA DI MANZO

Dry aged Angus sirloin steak thinly sliced, rocket, Parmesan & aged balsamic

#### MELANZANA RIPIENA (Vg)

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

### *Dessert*

*choice of:*

#### TIRAMISU (V)

Espresso, ladyfinger biscuits & mascarpone cream

#### BUNET (V)

Chocolate and amaretti pudding & a cherry compote

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

Vegan cheesecake, blueberries, cashew & peanut butter sauce