

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 & courgette flowers

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

TONNARELLI VONGOLE

Fresh spaghetti, palour clams chili & garlic, Sardinian Bottarga

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