



# MOSTRADOR

LONDON  
POP-UP

£28 for 2-course\* / £33 for 3-course\*

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## STARTER

please choose one

Pistachio cream, heritage beetroot, blackberry, sherry vinegar

Spinach and ricotta gnocchi, pesto, walnut, parmesan

Burrata, sundried tomato, aged balsamic gel, basil oil

## MAIN COURSE

please choose one

Smoked aubergine, Asian vinaigrette, yoghurt, wild garlic, chilli

Fresh egg conchiglie, prawn and datterinno bisque, stracciatella

Grilled poussin diablo, chimichurri, confit cherry tomatoes

## DESSERT

please choose one

Dulce de leche flan (v)

Vegan banana cake, pineapple sorbet

\*dishes are based on seasonal produce and subject to availability

v vegetarian / vg vegan / gf gluten-free

Discretionary service charge of 12.5% will be added to your bill, which is distributed amongst our team.  
Please let one of our team members know if you have particular allergies or dietary requirements.  
All prices are inclusive of VAT.



£52 for 3-course\*

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## **STARTER**

please choose one

Burrata, sundried tomato, aged balsamic gel, basil oil

Spicy tempura squid, sriracha mayo, coriander, lime

Tartare of beef fillet, chicory, soy egg yolk

## **MAIN COURSE**

please choose one

Fresh egg conchiglie, prawn bisque, stracciatella, basil

Sea bream, orange pistou, seaweed, monk's beard salad

Slow cooked pork chop, creamy polenta, burnt apple, walnut

## **DESSERT**

please choose one

Dulce de leche flan (v)

Vegan banana cake, pineapple sorbet

Tiramisu baba

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£68 for 3-course\*

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### STARTER

please choose one

N'duja octopus, sherry vinegar, herby ratte potatoes,

Tartare of beef fillet, chicory, soy egg yolk

Spiced brown crab mousse, smoked cabbage, ginger lime

### MAIN COURSE

please choose one

Fresh egg conchiglie, prawn bisque, stracciatella, basil

14 days dry aged Sirloin 300g, chips, chimichurri

Cod fillet, langoustine bisque, confit fennel, katsuobushi

### DESSERT

please choose one

Dulce de leche flan (v)

Chocotorta, miso ice cream, chocolate soil

Tiramisu baba

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## **Drinks package**

- £15pp - Half bottle of house wine and a bottle of water
- £24pp – Half bottle of premium wine and bottle of water
- £29pp – Half bottle of select wine and bottle of water

### **Enhance your experience with:**

- Additional £13pp – Glass of Champagne Cuvée Royale Brut
- Additional £9pp – Glass of Castelloig Reserva Brut Nature
- Additional £16pp – Selection of 2 signature cocktails

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**House Red Wine** – Syrah Tinto, El Convertido, Spain

**Premium Red Wine** – Pinot Noir, Bodega Luigi Bosca, Argentina

**Select Red Wine** – Malbec Altamira Edicion Limitada, Argentina

**House White Wine** – Amphorvm Sauvignon Verdejo Blanco, Spain

**Premium White Wine** – Chardonnay, Baleia, South Africa

**Select White Wine** – Riesling Trocken, Selbach–Oster, Germany

**Selection of Signature cocktails:**

Guero Fernandez

Paloma Patagona

Mamacita

Pink Mojito

Ladies' Night

Dulce de leche Martini

Chisco Sour

Spicy Mezcalita

Palermo negroni

Lucio Fontana

**Classic cocktails also available upon request**