



# THE LONDON PROJECT

## GET STARTED

<b>ITALIAN CERIGNOLA OLIVES</b> (V,VG) 30 marinated in lemon   chili   garlic   thyme	
<b>COUNTRY BREAD</b> (D,G,V) 25 oven baked sourdough with miso butter	
<b>STONE BREAD</b> (D,G,V) 45 smoked eggplant   pomegranate dip	

## RAW BAR

<b>FRESH OYSTERS</b> (G,SH) (PER PIECE) 45 served with a tomato tabasco dressing   green oil   coriander	
<b>HOKKAIDO SCALLOP CEVICHE</b> (D,N,SH) 80 dressed with ginger & basil   green apple & mango salad	
<b>TUNA CEVICHE</b> (F,G,SE) 85 ponzu & dashi dressing   chili   garlic   lime & Sesame	
<b>PRAWN TIRADITO</b> (S,O) 60 namjin   olive oil   basil   chives	
<b>BEEF CARPACCIO</b> (N) 95 cured australian black angus sirloin   cashew nut puree   chili   garlic   lime	
<b>YELLOWTAIL CARPACCIO</b> (F) 95 aji amarillo   fresh yellowtail   mango salsa   tendril pea cress	
<b>SEABASS CEVICHE</b> (G,F) 90 seabass   truffle   rice cracker   sorel cress	
<b>SEVRUGA CAVIAR 50G</b> (E,G,S) 420 pearlescent gray and smaller caviar	
<b>OSETRA 50G</b> (E,G,S) 575 unique diamond sturgeon	
<b>ROYAL BELUGA 50G</b> (E,G,S) 775 king of caviar	

## SALADS

<b>QUINOA SALAD</b> (VG,V) 60 basil   coriander   mint   toasted pumpkin seeds	
<b>LOCALLY MADE BURRATA</b> (D,V) 90 tomato   basil   extra virgin	
<b>KALE SALAD</b> (D,N) 55 kale   pomegranate   walnut   parmesan	
<b>CORN SALAD</b> (V) 55 corn   herbs   chives	
<b>ENDIVES</b> (D,N,SE) 65 endives   blue cheese   green apple   walnut   chives   sesame oil	

## ENTRÉES

<b>CLASSIC PRAWN COCKTAIL</b> (D,SH) 125 avocado   marie rose sauce	
<b>CRISPY CALAMARI</b> (E,G,S) 65 spicy salt & pepper with a roasted chili aioli	
<b>JAPANESE HOKKAIDO SCALLOPS</b> (C,D,SH) 75 pan seared with burnt butter   preserved lemon   celeriac purée	
<b>GRILLED PRAWN</b> (SH,GA) 95 chilli   marinated in green chilli and basil   paprika   charred lemon	
<b>GLAZED AUSTRALIAN LAMB RIBS</b> (N) 80 hickory smoked bbq   mint chimichurri   peanut crumbs	
<b>ORGANIC MEDITERRANEAN CHICKEN</b> (D) 55 marinated in lemon   oregano   garlic & served with tzatziki	
<b>ESCARGOT</b> (SH,D,N,O) 95 escargot's cooked in garlic butter with Italian parsley	
<b>SHORT RIB CROQUETTES</b> (D,E,G) 45 with preserved lemon mayonnaise	
<b>PRAWN SKEWER</b> (SH,GA,O) 95 guallio base   tomato   chives   burnt lime	
<b>MUSHROOM SKEWER</b> (GA,M,O) 50 portobello   guallio base   rice vinegar	
<b>CHICKEN SKEWER</b> (GA,O) 85 chicken thigh   guallio base   onion puree	
<b>BEEF SKEWER</b> (G,GA) 105 marinated with sweet and spicy sauce	

## FLATBREADS

<b>TRUFFLE</b> (D,G,V) 95 wild mushrooms & fresh mozzarella	
<b>ROASTED TOMATO</b> (D,G,V) 90 basil & fresh mozzarella	
<b>STRACCIATELLA DI BUFALA</b> (D,G,V) 90 rosemary confit garlic & rocket salad	

## MAINS

<b>CHARRED GRILLED OCTOPUS</b> (S) 95 roasted garlic purée   pickled radish   onion	
<b>COD FISH AND CHIPS</b> (D,E,G,S,SU) 145 fresh Atlantic cod, tartar sauce & minted mushy peas	
<b>GRILLED SEABASS</b> (S) 150 warm mediterranean salsa of tomato   roasted peppers   potatoes   olives   lemon   fresh herbs	
<b>THE LONDON PROJECT BURGER</b> (C,D,E,G) 165 16-hour slow braised black angus short rib   brioche bun   celeriac remoulade	
<b>CAULIFLOWER</b> (N) 75 cauliflower   cashew nut puree   spring onion   chive   herbs	
<b>BABY CHICKEN</b> (GA) 140 marinated with lemon confit and honey	
<b>BLACK COD</b> (G) 125 chilli   miso   cabbage	

## PASTA & RISOTTO

<b>TIGER PRAWN LINGUINE</b> (D,G,SH) 155 seared prawns tossed in a spicy tomato sauce	
<b>BEEF RAGU</b> (D,G) 170 slow cooked beef ribs   cherry tomato   basil   shimeji mushroom   parmesan	
<b>SEAFOOD CAZUELA</b> (S,D) 160 dashi stock   prawn   squid   chilli   parsley	
<b>WILD MUSHROOM RISOTTO</b> (D,V) 135 arborio rice   seasonal wild mushrooms   grana padano	
<b>TRUFFLE RIGATONI</b> (M,D,G) 135 shimeji   enoki   parmesan   chives	

## GRILL

150-DAY GRAIN FED PRIME AUSTRALIAN BLACK ANGUS	
<b>TENDERLOIN 300G</b>	325
<b>RIBEYE 400G</b>	340
<b>SIRLOIN 300G</b>	255
<b>LAMB CUTLET</b> (O) 205 marinated and serve with shallot relish   tomato salsa   parsley	
<b>WHOLE BAKED BREEM</b> (GA) 195 breem   white onion   tamarind   thai salad	

## SIDES

<b>CHARRED BROCCOLINI</b> (V) 50	
<b>GRILLED ASPARAGUS</b> (D,N,V) 55	
<b>GREEN SALAD</b> (V,VG) 35	
<b>FRENCH FRIES</b> (G,V,VG) 35	
<b>TRUFFLE FRIES</b> (D,G,V,VG) 50	



SCAN QR CODE FOR OUR SOCIAL MEDIA

@THELONDONPROJECTDUBAI

(C) Celery (D) Dairy (E) Egg (G) Gluten (N) Nuts (S) Seafood (SE) Sesame (SH) Shellfish (SOY) Soya SU (Sulphites) (V) Vegetarian (VG) Vegan (ST) Strawberry (F) Fish (GA) Garlic (O) Onion (M) Mushroom

If you have a food allergy or special dietary requirements, please inform a member of staff when placing your order. We also have a detailed allergen handbook upon request.

All prices are in AED and are inclusive of 7% municipality fee and 5% VAT

