



THE LONDON PROJECT

STARTERS

TUNA CEVICHE (G, SE, F) ponzu & dashi chili lime & sesame	85
PRAWN TIRADITO (SH) tiger prawns lime & cucumber avocado	65
BEEF CAPACCIO (N) cured black angus beef cashew nut puree chilli, lime	95
YOUNG COCONUT CEVICHE (V) homemade coconut milk young coconut meat basil oil chile oil	60
QUINOA SALAD (VG) basil coriander mint pomegranate molasses	60
BURRATA SALAD (D, V) heirloom cherry tomato rocket leaves basil balsamic vinegar	90
CORN SALAD (V) sweet corn lemon & lime dressing pomegranate seeds chives	55
ENDIVES (D, N, SE) red endives blue cheese green apple walnut sesame oil	65
CHICKEN CAESAR SALAD (D, SE, G, E) spanish gem lettuce sourdough crostini parmesan cheese	55
LOBSTER CAESAR SALAD (D, SE, G, E, SH) spanish gem lettuce sourdough crostini parmesan cheese	95

ENTREES

BBQ PRAWNS (D, SH) cucumber raita curry leaves chilli-garlic butter.	111
CRISPY CALAMAR (G, S) spices & salt coated roasted chilli aioli.	65
MEDITERRANEAN CHICKEN (D) lemon cured baby chicken oregano tzatziki.	55
COD CROQUETTES (D, E, G) atlantic cod chili aioli.	55
PAN GRILL OCTOPUS (S) garlic puree, marinated octopus coriander shallots garlic crisp.	95
SHORT RIB CROQUETTE (D, E, G) braised short rib panko smoked mustard lemon mayonnaise.	50

GRILL

150-DAY GRAIN FED PRIME AUSTRALIAN BLACK ANGUS

TENDERLOIN 300G	325
RIBEYE 400G	340
SIRLOIN 300G	255

MAINS

CABBAGE (D, V) lemon cured cabbage cauliflower puree sugar snaps broccolini.	70
COD FISH & CHIPS (D, E, G, S) atlantic cod tartare sauce minted mushy peas fries.	145
GRILLED SEABASS (S) roasted tomato sauce red capsicum green olives fresh parsley.	150
BLACK COD (S) dashi glaze savoy cabbage red chilli.	125
BABY CHICKEN preserved lemon marination green herbs	140
TLP OLD SCHOOL BURGER (D, G) brioche bun black angus beef tomato onion ring crushed baby potato.	145

BREADS

STONE BREAD (D, G, V) burnt eggplant dip maldon salt flakes olive oil.	45
SOURDOUGH (D, G, V) warmed sourdough maldon salt flakes natural butter.	25
TRUFFLE FLATBREAD (D, G, V) mushroom mix fresh mozzarella black truffle puree.	95
ROASTED TOMATO FLATBREAD (D, G, V) cherry tomato fresh basil mozzarella cheese olive oil.	90
MELANZANI FLATBREAD (D, G, V) confit eggplant burrata rocket leaves parmesan cheese.	90

PASTA & RISOTTO

TRUFFLE RIGATONI (D, G) arborio rice shimeji enoki chives black truffle.	135
BUTTERNUT SQUASH RISOTTO (D, V) butternut squash rocket leaves mascarpone cheese.	135
TIGER PRAWN LINGUINE (D, G, SH) spicy tomato sauce seared prawn parmesan parsley.	155
SEAFOOD RISOTTO (D, S) arborio rice prawns squid chilli parsley.	160
BEEF RAGU (D, G) slow cooked beef ragu cherry tomato basil leaves parmesan.	170

SIDES

CHARRED BROCCOLINI (V)	50
GRILLED ASPARAGUS (D, N, V)	55
FRENCH FRIES (V)	35
TRUFFLE FRIES (D, V)	45

DESSERTS

CHEESECAKE baked vanilla cheesecake served with fresh berry and mix berry compote	82
CHOCOLATE FONDANT dark chocolate raspberry gel vanilla ice cream or salted caramel ice cream	70
COFFEE PANNACOTTA coffee espresso with caramel sauce	64
CREAM BRÛLÉE flavor of orange and lime custard base topped of caramelized sugar	75
MILK CHOCOLATE MOUSSE milk chocolate passion fruit gel raspberry sorbet.	68



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(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.

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

