

A bit of  withyou...

XO TWEEZERS £24.95

Signed by Dabiz Muñoz

Dabiz's style at home. Become a master of precision and achieve the most delicate finishing touches. The essential tool to any XO chef!!!

XO CAP £35.00

Be different, Be StreetXO!!! Adjustable from S to XL.

Expect the Unexpected

StreetXO the energetic Alter-Ego of DiverXO, takes you on a sublime journey of all senses.

As for DiverXO, DABIZ MUÑOZ's inspiration takes source in all the cuisines from Around the world.

Using traditional and modern cooking techniques, combining the richest ingredients, Dabiz is reinventing the fine dining experience, serving delicious food, in a unique way.

The XO World is full of flavours, scents, colours, music for the ears, and the soul. The

dining experience at StreetXO is about sharing & living in the "now"

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Mayfair, London
W1S 2JR

PHONE +44 (0) 2030967555

www.streetxo.com

Welcome to the  WORLD

A LA CARTE

Papas Arrugadas" 6.00(V)

with Yuzu hot mayonnaise, chilmole and emulsion of tomatillo...

"Steamed XO Club Sandwich" 2 pieces 14.50 Extra piece 8.00

Suckling pig, ricotta, quail egg and chilli mayonnaise!!!

Pekinese Dumplings... 3 pieces 14.50 Extra piece 5.50

Crunchy pig's ear, strawberry hoisin, Alioli and pickles!!

Croquettes "La Pedroche" ... 4pieces 16.50 Extra piece 4.50

Kimchi, sheep's milk, wild salmon, tobiko black and Lapsang Souchong tea

Hot Smoked Hand-dived Scottish Scallops 2 pieces 16.00 Extra piece 8.50

with creamy citrus ponzu, coconut-kaffir lime reduction.

Usuzukuri-Carpaccio of Hamachi "Fish and Chips" 12 pieces 17.00

with Ají Amarillo and Yuzu

Irish Oysters on Holiday to Acapulco! 4pieces 20.00 Extra piece 5.00 (GF)

Robata-chargrilled Oysters, Gazpacho of Jalapeño & tomatillo verde, chlorophyll olive oil

Ramen of Foie Gras & BBQ'd Guinea Fowl 2 bowls 22.00 Extra bowl 12.00

with black trompette mushrooms

Green Asparagus Salad 16.00(GF) (Ve)

with green olive emulsion, orange and spicy chlorophyll acidulated oil

Our So Green Curry!!! 17.00(GF) (Ve)

of jalapeños & kaffir lime, grilled avocado, green peas and sautéed broccoli

"Chili King Crab" Basque country style 30.00 Extra piece 15.00

with chipotles, golden beetroot and Txacoli emulsion

Singapore Brioche XO ~2 pieces 6.00 Extra piece 3.00

Prices in local currency inclusive of VAT.
*A discretionary service charge of 12.5% will be added to all bills.
*Please notify your waiter of any food allergies

LUNCH TASTING MENU £45pp

Pekinese Dumplings...

Crunchy pig's ear, strawberry hoisin, Alioli and pickles!! (2 each)

XO XO XO

Ramen of Foie Gras & BBQ'd Guinea Fowl

with black trompette mushrooms (1 each)

XO XO XO

"Steamed XO Club Sandwich"

Suckling pig, ricotta, quail egg and chilli mayonnaise!!! (1 each)

XO XO XO

Green Asparagus Salad

with green olive emulsion, oranges and spicy chlorophyll acidulated oil (to share)

XO XO XO

Fillet of Cornish Sole in a Thai Meunière...

Pink pepper and charcoal-grilled baby corn (to share)

XO XO XO

Robata-Pigeon Tandoori

Cauliflower purée, Garam Masala pigeonjus, papadums and tamarind chutney (1 breasteach)

XO XO XO

Dessert of the day (to share) Or Tea, coffee (1 each)

XO VEGETARIAN DEGUSTATION £50pp

Veg Pekinese Dumplings....

strawberry hoisin, Alioli and pickles!!!! (2 each)

XO XO XO

Green Asparagus Salad

with green olive emulsion, oranges and spicy chlorophyll acidulated oil (to share)

XO XO XO

Our So Green Curry!!!

of jalapeños & kaffir lime, grilled avocado, green peas and sautéed broccoli (1 each)

Enoki Pad Thai XO...

Enoki mushrooms with sweet chilli, peanuts and omelette skin (1 each)

Croquettes "La Pedroche" ...2.0

confit cep mushroom, "Pipirrana" dressing (2 each)

Dessert of the day (to share)

Unpasteurised soft cheese
*Tasting menus are served for the entire table for the best experience!

LUNCH MENU *£25pp*

EXPRESS LUNCH

Usuzukuri-Carpaccio of Hamachi "Fish and Chips"
with Ají Amarillo and Yuzu (4 each)

Hot Smoked Hand-dived Scottish Scallops
with creamy citrus ponzu, coconut- kaffir lime reduction (1 piece)



Ramen of Foie Gras & BBQ d Guinea Fowl
With black trompette mushrooms (1 each)



Korean Lasagna XO Style
aged Galician beef, shiitake, hot & sour tomato sauce, cardamom béchamel (to share)

XO SOCARRAT PAELLA MENU

"Steamed XO Club Sandwich"
Suckling pig, ricotta, quail egg and chilli mayonnaise!!! (1 each)



Galician Octopus who spoke Indian...
Roasted tomatoes, butter, masala and squid ink crackers (to share)



Green Asparagus Salad
with green olive emulsion, orange and spicy chlorophyll acidulated oil (to share)

Spanish "Socarrat" Paella
with roasted chicken wings and Japanese white sesame dressing (to share)



Dessert of the day *£5*

With any menu at lunch add a glass (125ml)
of our selected wines for an extra *£5* only or cava for *£6*

Prices in local currency inclusive of VAT.

**Discretionary service charge of 12.5% will be added to all bills.*

**Please notify your waiter of any food allergies*

Unpasteurised soft cheese

**Menu available Tuesday to Friday*

Galician Octopus who spoke Indian... *25.00*
Roasted tomatoes, butter, masala and squid ink crackers

Korean lasagne *XO Style 18.00*
Aged Galician beef, shiitake, Gochujang hot & sour tomato sauce and cardamom béchamel

Spanish "Socarrat" Paella *22.00*
With Wok flamed langoustines and Japanese white sesame dressing

Fillet of Cornish Sole in a Thai Meunière... 2 fillets *28.00*
Pink pepper and charcoal-grilled baby corn

A Scottish Cow visits Mexico... *22.00 (GF)*
Braised beef cheeks in a green curry of jalapeños & kaffir lime, totopos corn and peas

Robata-Pigeon Tandoori 2 breasts *18.00*
Cauliflower purée, Garam Masala pigeon jus, papadums and tamarind chutney (2 breasts)

The Lamb who travelled: Paris-Lima-Canton... *22.00 (GF)*
Slow cooked milk-fed baby lamb shank, pomme purée à la Robuchon with Ají Amarillo and Chinese smoked tea



VEGETABLE GARDEN...

"Papas Arrugadas" *6.00 (V)*
with Yuzu hot mayonnaise, chilmore and emulsion of tomatillo...
Croquettes "La Pedroche" ...2.0 4 pieces *14.00* Extra piece *4.00 (V)*
confit cep mushroom, "Pipirrana" dressing

Veg Pekinese dumplings... 3 pieces *12.50* Extra piece *5.00 (Ve)*
strawberry hoisin, Alioli and pickles!!

Green Asparagus Salad *16.00 (GF) (Ve)*
with green olive emulsion, orange and spicy chlorophyll acidulated oil

Enoki Pad Thai *XO...15.00 (GF) (Ve)*
Enoki mushroom with sweet chilli, peanuts, omelette skin and fine herb emulsion

Our SoGreen Curry!!! *17.00 (GF) (Ve)*
of jalapeños & kaffir lime, grilled avocado, green peas and sautéed broccoli

Ve Vegan, (V) Vegetarian option available, GF Gluten free=Made without gluten but might have traces, (GF) Gluten free option available

Usuzukuri-Carpaccio of Hamachi "Fish and Chips"
with Ají Amarillo and Yuzu (4 each)

Irish Oysters on Holiday to Acapulco!
Robata-chargrilled Oysters, Gazpacho of Jalapeño & tomatillo verde, chlorophyll olive oil (2 each)

  

Ramen of Foie Gras & BBQ'd Guinea Fowl
with black trompette mushrooms (1 each)

  

Pekinese Dumplings...
Crunchy pig's ear, strawberry hoisin, Alioli and pickles!! (2 each)

  

Galician Octopus who spoke Indian...
Roasted tomatoes butter masala and squid ink crackers (to share)

  

Spanish "Socarrat" Paella
With Wok flamed langoustines and Japanese white sesame dressing (to share)

  

The Lamb who travelled: Paris-Lima-Canton...
Slowcookedmilk-fedbabylambshank,pomme puréeà la RobuchonwithAjíAmarilloandChinesesmoked tea(to share)

  

Dessert of the day (to share)

**Tasting menus are served for the entire table, for the best experience!*
Prices in local currency inclusive of VAT
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Unpasteurised soft cheese

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with Ají Amarillo and Yuzu (4 each)

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Robata-chargrilled Oysters, Gazpacho of Jalapeño & tomatillo verde, chlorophyllolive oil (2 each)

  

Pekinese Dumplings...
Crunchy pig's ear, strawberry hoisin, Alioli and pickles!! (2 each)

  

Ramen of Foie Gras & BBQ'd Guinea Fowl
with black trompette mushrooms (1 each)

  

Galician Octopus who spoke Indian...
Roasted tomatoes butter masala and squid ink crackers (to share)

  

Fillet of Cornish Sole in a Thai Meunière...
Pink pepper and charcoal-grilled baby corn (to share)

  

Spanish "Socarrat" Paella
With Wok flamed langoustines and Japanese white sesame dressing (to share)

  

A Scottish Cow visits Mexico...
Braised beef cheeks in a green curry of jalapeños & kaffir lime, topos corn and peas (to share)

  

Dessert of the day (to share)

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