

STREET XO

A LA CARTE MENU

"Papas Arrugadas" 6.00 (V)

With Yuzu hot mayonnaise, chilmore 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"... 4 pieces 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 and kaffir lime reduction.

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

With Aji Amarillo and Yuzu.

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

Robata-chargrilled Oyster, 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 trumpet mushrooms.

Vegan Korean Ssam... 4 pieces 14.00 Extra pieces 3.50 (GF) (Ve)

With Aji Amarillo and Yuzu.

Our So Green Curry!!! 17.00 (GF)

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 Txakoli emulsion.

Tamarind-stewed Orpington chicken cannellone 18.00

with Huancaína sauce and fresh truffle.

Singapore Brioche XO ~2 pieces 6.00 Extra piece 3.00

Galician Octopus who spoke Indian... 25.00

Roasted tomatoes butter masala and squid ink crackers.

Spanish "Socarrat" Paella 22.00

With Wok flamed langoustines and Japanese white sesame dressing.

New Delhi Lasagne 22.00

Lamb shoulder Bolognese with chaat masala tomato, cardamom béchamel and coconut pani puri.

Filet of Cornish Sole in a Thai Meuniere... 28.00

Pink pepper and charcoal-grilled baby corn (2 filets).

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 18.00

Celeriac 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 Aji Amarillo and Chinese smoked tea.