

# STREET XO

## A LA CARTE MENU

**"Steamed XO Club Sandwich" 2 pieces 14.00 Extra piece 7.00**

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

**Pekinese Dumplings... 3 pieces 15.00 Extra piece 5.00**

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

**Croquettes "La Pedroche"... 4 pieces 16.00 Extra piece 4.00**

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

**Hot Smoked Hand-dived Scottish Scallops 2 pieces 16.00 Extra piece 8.00**

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 11.00**

With black trumpet mushrooms.

**"Chili King Crab" Basque country style 30.00 Extra piece 15.00 (GF)**

With chipotles, golden beetroot and Txakoli emulsion.

**Tamarind-stewed Orpington chicken cannellone 18.00**

with Huancaína sauce and truffle.

**Galician Octopus Anticuchero... 26.00 (GF)**

Green mole of habaneros, kale and green apple.

**Spanish "Socarrat" Paella 22.00 (GF)**

With Wok flamed langoustines and Peruvian lime salsa.

**New Delhi Lasagne 22.00**

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

\*(Ve) Vegan option available, (V) Vegetarian option available, (GF) Gluten free option available.

\*A discretionary service charge of 12.5% will be added to all bills.

\* Prices in local currency inclusive of VAT.

# STREET XO

**Filet of Cornish Sole in a Thai Meuniere... 2 pieces 28.00 Extra piece 14.00**  
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 2 pieces 18.00 Extra piece 9.00 (GF)**  
Celeriac purée, Garam Masala pigeon jus, papadums and tamarind chutney.

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

## VEGETABLE GARDEN

**"Papas Arrugadas" 6.00 (GF) (V)**  
with Yuzu hot mayonnaise, chilmore and emulsion of tomatillo...

**Croquettes "La Pedroche"... 2.0 4 pieces 14.00 Extra piece 3.50 (V)**  
confit cep mushroom, "Pipirrana" dressing.

**Veg Pekinese dumplings... 3 pieces 14.00 Extra piece 3.50 (Ve)**  
strawberry hoisin, Alioli and pickles!!

**Vegan Korean Ssam... 4 pieces 14.00 Extra pieces 3.50 (GF) (Ve)**  
of smoked cauliflower, gordal emulsion, black olive powder, sweet chilli.

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

**Our So Green Curry!!! 17.00 (Ve)**  
of Jalapeños & kaffir lime, grilled avocado, green peas and sautéed broccoli.

Singapore Brioche XO ~2 pieces 6.00 Extra piece 3.00

*\*(Ve) Vegan option available, (V) Vegetarian option available, (GF) Gluten free option available.  
\*A discretionary service charge of 12.5% will be added to all bills.  
\*Prices in local currency inclusive of VAT.*