

# l'oscar

RESTAURANT



## SALADS & STARTERS

BABY SPINACH SALAD Violet Artichokes, Miso, Parmesan	12
BURRATA Heirloom Tomatoes, Basil Emulsion	16
STEAK TARTARE Mesclun Salad, Quail Egg Yolk WITH 10GR CAVIAR	14 40
SALMON TIRADITO Aji Amarillo, Red Tobiko, Ponzu Sauce	29
RED TUNA CEVICHE Rokoto Dressing, Sesame, Shiso Leaves	16
QUINOA Avocado, Chimichurri, Pomegranate	12
PUNTARELLE SALAD Shaved Fennel, Citrus Dressing	10

## COSMOPOLITAN INSPIRATION

PENNE "CAVALIER COCCO" — 18 Taggiasca Olives, Arrabbiata Sauce
CAULIFLOWER VELOUTE' — 17 Gambero Rosso, Cardoncelli
PACCHERI RIGATI — 22.50 Guanciale, Pecorino, Carbonara Sauce, Black Truffle
ACQUERELLO RISOTTO — 24 Porcini Mushroom

## FISH & MEAT

PLANCHA COOKED SEA BASS — 35 Caponata, Vierge Sauce
L'OSCAR CHEESEBURGER — 18 House Relish, French Fries
30 DAYS DRY AGED SIRLOIN STEAK — 34 French Fries, Watercress, Peppercorn Sauce
VEAL ESCALOPE — 28 Milanese Style, Rocket Salad, Sauce Bernaise

## SIDES

all 6.50

PAK CHOI - HONEY & SOY SAUCE
NEW POTATOES
FRENCH FRIES
SEASON MIX LEAF SALAD

## DESSERT

RHUM BABA Whipped Cream, Mix Berries	8.50
TIRAMISU <sup>VEGAN</sup>	10
VALRHONA CHOCOLATE CAKE Clotted Cream Mousseline	8.50
SELECTION OF FRUIT SORBETS & ICE CREAMS	7
CHEF'S CONTINENTAL CHEESE SELECTION Apple and Dates Chutney, House Crackers	12

ALL PRICES IN £

If you have a food allergy or intolerance, please speak to a member of staff before ordering.

All food and beverage prices are inclusive of 20% VAT.

A 12.5% discretionary charge will be added to your final bill.