

Restaurant Michael Nadra
Chiswick

À La Carte
Starters

Roasted Suckling Pork Belly, Toulouse Sausage & Alsace Bacon
braised sauerkraut, toasted caraway & rye bread
£12

Guinea Fowl Lasagne
truffle leeks & wild mushrooms
£13

Salmon Ceviche
lime, red onions, jalapeños, coriander, cucumber, avocado, sweet potato & smoked crisp quinoa
£12

Grilled Scallops & Squid
celeriac, piquillo peppers, turmeric pickled cauliflower & gremolata
£15

Mushroom & Broad Bean Falafel “Burger”
truffle hummus, tabouli & baby gem
£12

Kale, Broccoli & Spinach Soup
peashoots, garlic crostini & truffle oil (*Vegan*)
£10

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Desserts

Halva

espresso, sumac & oat milk pistachio ice cream (vegan)

£8.50

Treacle Tart

clotted cream & raspberry sorbet

£8.50

Chocolate Fondant

salted caramel ice cream

£8.50

Selection of Homemade Ice Creams & Fresh Fruit Sorbets

£8.50

Selection of Artisan Cheeses

from "*La Fromagerie*"

£12

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Mains

Fillet Steak & Braised Ox Cheeks

truffled mashed potatoes, baked mushroom, baby spinach, parsnip purée & red wine jus
£32

Grilled Rump of Lamb

roasted rosemary potatoes, sweet cévennes onion, tokyo turnip & trompettes de la mort mushrooms
£24

Steamed Sea Bass with Prawn & Chive Dumplings

oriental greens, carrot & ginger purée & crab bisque sauce
£23

Grilled Black Cod with Honey & Sea Salt

spiced chick peas, tenderstem broccoli, lemon, tahini & harissa dressing
£35

Okra & Smoked Aubergine Stew

frekeeh, crispy onion, pomegranate, salsify, kale, coriander & zaatar
£21

Saffron Tagliolini with Grilled Manouri Cheese

broccoli, baby spinach, green kale, pea shoots, wild mushroom & truffle sauce
£23

Sides - £5

Truffle & spring onion mashed potatoes

Mixed salad leaves with avocado, tomatoes, parmesan & balsamic

Mix of tenderstem broccoli, kale, green beans & pea shoots

Sauteéd spinach & lemon

French fries with sage