

COCKTAILS

Pomegranate & Saffron
Amaro Santoni | Saffron Vermouth | Pomegranate Cordial
Rose Water | Moët & Chandon Champagne
Aromatic, bitter, effervescent

26

Mango & Jasmine Margarita
Don Julio Reposado | Cachaça | Muyo Jasmine | Sezchan &
Timur Pepper Cordial Lime | Clarified with Mango Yoghurt
Floral, creamy, spiced

24

Sands of Medina
Date & Vanilla Bulleit Rye & Bourbon
Fernet Branca | Salted Maple
Rich, spiced, and gently floral

25

Tanzanian Breeze Collins
Black Cardamom infused Tanqueray No. Ten Gin
Ginger & Cardamom Cordial | Baobab soda
Smoky, spiced, citrusy

24

MOCKTAILS

Golden Garden
Everleaf Forest | Pomegranate | Mint and Rose Cordial
Non alcoholic Champagne
Fruity, floral, elegant

16

Spice Bloom
Clarified Chilli Mango | Coriander | Ginger Ale
Spicy, tropical, refreshing

15

Smoky Oasis
Date & Vanilla Oolong | Coffee | Salted Maple
Refreshing, fruity, smooth

15

Safari Sparkler
Everleaf Marine | Cardamom & ginger cordial | Soda
Herbal, zesty, refreshing

15

Battuta
A YANNICK ALLÉNO RESTAURANT
LONDON

THE BEGINNING

Paratha bread - 9

Pitta bread - 9

Hummus, red pepper fermentation and coriander oil - 14

Steamed dumplings, chicken and wagyu - 18

Prawn toast, chilli mayonnaise - 18

Flat chicken dumpling, Chinese vinegar sauce - 15

Chicken shawarma Bao, green sauce - 19

Enoki tempura, Algerian sauce - 12

Roasted vegetable salad, Globe Artichoke - 20

Fried rice, fine herb salad - 16

Heirloom tomato salad, coriander and red onion, lemon dressing - 16

Eggplant Milanese, caponata sauce, herbs salad - 20

White Chicken Chorba, chickpeas, cured egg yolk - 18

FROM THE GRILL

Cote de boeuf - 115

Marinated baby chicken - 46

Lamb chops cooked over fire, carrot harissa - 42

Antoine’s beef burger - 32

FISH

T-bone of monkfish roasted in fig leaf, sauce vierge - 42

Tiger prawn cooked in red chermoula sauce, black garlic, parsley - 36

Steamed Seabream marinated Malaysian style, tomato essence, summer flowers - 38

MEAT

Crispy chicken thigh, baked aubergine, parsley and mustard sauce - 32

Moroccan Lamb Tagine, satay sauce - 36

Soft boiled eggs, beef tartare, crispy rice, sweet and sour sauce - 32

Long Basmati rice - 9

Stir fry or steamed vegetables - 9

French fries - 9

Halloumi - 9

SWEET TREATS

Sticky samosa, fresh mango and coriander compote, black sesame paste - 12

Kataifi Ambassadeur, cardamom ice cream, pistachio Chantilly (to share) - 22

Date pudding, black lemon sorbet, black lemon and date cream, date gavotte - 14

Oriental orange salad, orange gel, mint oil, sugar-free meringue - 12

All menu items are subject to change according to seasonality and availability. Please advise your server of any dietary requirements or allergies. Detailed allergens available upon request. A discretionary 1.5% service charge will be added to your bill. Prices are inclusive of VAT.