



Drawn by nature

Inspired by both the iconic skyline
and ever changing seasons of
London with seasonal ingredients at
the forefront.

@abarlondon

Dining



Lunch

12pm - 4pm

Burrata	24
Winter tomato, pesto, pine nut, crostini, aged balsamic vinegar (v)	
Duck Leg & Lentil Salad	28
Baba ghanoush, beetroot, blood orange, raspberry vinaigrette (gf)	
Salmon Sashimi Don	32
Avocado, trout roe, pickles, sushi rice (gf)	
Paccheri Pasta	28
Seafood marinara or truffle mushroom cream	
Lobster Vol-au-Vent	42
Jerusalem artichoke, Chanterelle mushroom, bisque sauce	
Wagyu Foie Gras Burger	32
Caramelised onion, potato crisp	
Chocolate Spheres	17
Hazelnut and coffee praline, mandarin curd	
Sticky Date Pudding	16
Caramel, crème anglaise	

Dinner

6pm - 10:30pm

Sushi Bites

Per piece

Miso Baked Beetroot (gf, vg)	6
Dynamite Crab	9
A5 Japanese Wagyu (gf)	15
Salmon & Avocado (gf)	8
Spicy Tuna (gf)	8
Sea Urchin (gf)	17
Caviar (gf)	30

Crudo

Seared Tuna	17
Kimizu sauce, truffle (gf)	
Salmon	15
Lemon yoghurt, wasabi (gf)	
Hamachi	21
Tomato salsa, caviar (gf)	
Tomato Avocado Tofu	10
Onion dressing (gf)	

Small Plates

Iberico Ham	38
Pickled onion, crostinis	
Foie Gras Brioche - per piece	16
Spinach, onion jam, black truffle	
Stracciatella Crostini	12
Winter tomato, pesto (v)	
Dynamite Crab Cake	26
Amazu carrot, coriander, jalapeño	
Chicken Kushiyaki	16
Anticucho sauce (gf)	
A5 Wagyu Sando	84
Galbi sauce, brioche	