

Carmelina's

BREAKFAST

Available from 7am to 11am.

Please choose one of the below

EGGS any style

Scrambled, poached, fried, on toast

FRITTATA

Fontina Cheese

EGGS BENEDICT

Roasted Ham, Muffin, Hollandaise

FULL ENGLISH BREAKFAST

*Egg any style, Bacon, Sausage,
Mushroom, Beans, Toast*

EGGS ROYAL

Smoked Salmon, Muffin, Hollandaise

FOCACCIA SCRAMBLED EGGS

Avocado & Pumpkin Seeds

EGGS FLORENTINE

Spinach, Muffin, Hollandaise

DIAVOLA SHAKSHUKA

Eggs, Tomato, Chilli, Robiola

BUTTERMILK PANCAKE & BERRIES

Mint & Honey

FRENCH TOAST

Sheep Ricotta, Lemon Preserve

CHIA SEEDS PUDDING

Coconut & Goji Berries

PORRIDGE

Seasonal Preserve, Maple Syrup

COFFEE / HOT DRINKS

Ask for zabaione

ESPRESSO

Single or Double

AMERICANO or FILTER

TEA

Please ask for selection

CAPPUCCINO

FLAT WHITE

AMALFI LEMON & GINGER

MOCHA

80% Chocolate

LATTE

Matcha or Turmeric

CHAI TEA

HOT CHOCOLATE



CANAPÉS MENU

Parmigiana Croquettes, Basil Salsa

Pizzette Mushroom & Mozzarella

Arancini Saffron & Ragù

Brioche, Ricotta, Prawns Tartare

Bresaola, Caprino, Rocket

Arancini Black Truffle

Pizzette Tomato, Oregano, Anchovies

Tortello Buffalo Ricotta, Sage

Tortello Langoustine & Caviar

Crostini Tomato, Basil

Crostini Aubergine, Burrata



*All Canapés priced between 4£ and 7£
Bespoke Canapés, Gluten free and Dairy free selection
available upon request.
Please note that Canapés and Bowl food can be
offered within the same menu.*



BOWL FOOD MENU

Buffalo Mozzarella, Tomato & Basil

Burrata, Aubergine, Polenta

Fennel, Sorrento Tomato, Spinach, Sesame, Mint

Ravioli Buffalo Ricotta, Sage

Tortelli Langoustine & Caviar

Gnocchi, Veal Ossobucco, Gremolata

Risotto Black Truffle, Parmesan

Risotto Wild Mushroom, Pecorino Cheese

Braised Beef Cheek, Mash Potato, Rosemary

Wild Seabass Fish & Chips, Tartare Sauce



*All Bowls priced between 8£ and 12£
Bespoke Bowls, Gluten free and Dairy free selection
available upon request.*

*Please note that Canapés and Bowl food can be
offered within the same menu.*



SET MENU
2 COURSES @ 42

STARTER

Fennel, Sorrento Tomato, Spinach, Sesame, Mint
Sicilian Fritto Calamari & Gamberetti, Mayo Al Verde
Burrata, Pachino Tomato, Basil

MAIN

Rotolo, Aubergines, Scamorza, Pomodorini, Basil
Grilled Lamb Milanese, Amalfi Lemon, Rocket, Parmesan
Roast Cod, Wild Mushroom, Sage

*All Set Menus are available Gluten free and
Dairy free upon request.
Please note that all Set Menus can be offered in
family-style to share.*

Carmelina's

SET MENU
3 COURSES @ 59

STARTER

Fennel, Sorrento Tomato, Spinach, Sesame, Mint
Sicilian Fritto Calamari & Gamberetti, Mayo Al Verde
Culatello, Gnocco Fritto, Burrata

MAIN

Ravioli Buffalo Ricotta, Black Truffle
Roast Porchetta, Friarielli, Salsa Verde, Peperoncino
Roast Turbot, Porcini Mushroom, Sage

DESSERT

Pineapple Carpaccio, Mint
Tiramisu Allo Zabaione
Amaretto Affogato

Carmelina's

SET MENU
4 COURSES @ 78

STARTER

Fennel, Sorrento Tomato, Spinach, Sesame, Mint
Sicilian Fritto Calamari & Gamberetti, Mayo Al Verde
Culatello, Gnocco Fritto, Burrata
Tartare Gambero Rosso, Caviar, Parsley Cress

PASTA

Ravioli Buffalo Ricotta, Black Truffle
Risotto Seafood, Amalfi Lemon, White Vermouth

MAIN

Grilled Lamb Milanese, Amalfi Lemon, Artichoke
Roast Turbot, Porcini Mushroom, Sage
Rib Of Beef Galicia, 42 days aged
Roast Fennel, Pistacchio, Truffle Hollandaise

DESSERT

Pineapple Carpaccio, Mint
Tiramisu Allo Zabaione
Amaretto Affogato



RESTAURANT & TERRACE

STARTER

Sicilian Fritto Calamari & Gamberetti, Mayo Al Verde

Fennel, Sorrento Tomato, Spinach, Sesame, Mint

Tartare Gambero Rosso, Caviar, Parsley Cress

Scallops Carpaccio, Girolles, Bergamotto

Cantabrian Anchovies, Buffalo Ricotta, Brioche

Parmigiana Croquettes, Basil Salsa

Calamaretti, Pachino Tomato, Wild Rocket Gremolata

Culatello, Gnocco Fritto, Burrata

PASTA

Tortelloni, Langoustine, Pernod, Mascarpone

Risotto Seafood, Amalfi Lemon, White Vermouth

Pappardelle, Veal Ossobuco, Grana Di Pecora

Rotolo, Aubergines, Scamorza, Pomodorini, Basil

Ravioli Ricotta Di Bufala, Black Truffle

MAIN

Grilled Lamb Milanese, Amalfi Lemon, Artichoke

Roast Porchetta, Friarielli, Salsa Verde, Peperoncino

Grilled Langoustine & Red Sicilian Prawns

Roast Turbot, Porcini Mushroom, Sage

Scorpion Fish Guazzetto, Clams, Gaeta Olives, Chardonnay

TO SHARE

Rib Of Beef Galicia, 42 days aged, 1.2 Kg

Wild Seabass, Herbs Salt Crust, 1.2 Kg

Braised Veal Shin

SIDES

Grilled Veggies, Sicilian Oregano

Crusty Potato, Rosemary

Spinach, Parmesan, Panna

DESSERT

Pineapple Carpaccio, Mint

Tiramisu Allo Zabaione

Amaretto Affogato

Meringata Amarena & Vanilla