

NOPI

SAMPLE MENU

NIBBLES

Oyster mushroom, lemon aioli, pink peppercorn chilli salt.....	7
Marinated olives.....	7
Ottolenghi roasted spiced nuts.....	6.1
Nopi bread board, Kalamata olive oil.....	6.5

VEG

Burrata, chilli chatta plum, za'atar oil, coriander seeds.....	16
Aubergine, olive yoghurt, spiced dates, basil.....	14
Maple roasted carrots, chermoula, St. James ricotta, preserved lemon.....	13.5
Roasted celeriac, apple miso, pickled celeriac, pistachio sambal.....	14.5
Delica pumpkin, pumpkin yoghurt, mojo.....	14
Char siu cauliflower, lemongrass, cucumber.....	14
Valdeón cheesecake, beetroot, thyme honey, almonds.....	17

FISH & MEAT

Sea bass saag aloo, kashmiri chilli, kerchumba.....	21.5
Rassam cod, apple chutney, kale, chilli chatta oil.....	24.5
Seared ox tongue, burnt butter hummus, marinated peppers, ladopita.....	18
Pork belly, tkemali, spring onion, peanut.....	18.5
Half spring chicken, kohlrabi, watercress, mint labneh.....	18.5

MAINS

Whole lemon sole, burned butter, nori.....	39.5
Shawarma lamb rump, freekeh, toum, sumac onion.....	39
Aubergine chraime, polenta b' siniyah, mint.....	26

SIDES

Baharat-buttered new potatoes, tarragon.....	7.8
Butterhead lettuce, mixed seeds, yuzu.....	7.8
Char-grilled tenderstem broccolini, orange, sesame.....	7.8

Please let your waiter know if you have any food allergies
Prices are inclusive of VAT/ A discretionary 12.5% service charge will be added to your bill

COCKTAILS

HOUSE COCKTAILS

Apple Fizz
Black Cow vodka, Amaro Montenegro,
Umeshu, apple cordial, tonic12.5

Charcoil Martini
Olive oil infused Ramsbury vodka, Noilly
Prat, Yellow Chartreuse, activated
charcoal..... 14

Coconut Gimlet
58 & co gin, coconut and cardamom
cordial,
lime peel.....14

Yuzu Penicillin
Copper Dog, King's Ginger, yuzu
honey.....12.5

Lemongrass Caipirinha
Cachaca, lemongrass & lime leaf cordial,
lime juice.....14.2

NEGRONI

Nopi Negroni
Tanqueray Gin, Campari, Martini Rubino.....14.2

Honey Negroni
N.3 Gin, Beesou, Cocchi Americano.....15

Mezcal Negroni
Mezcal Verde, Campari, Nopi Vermouth.....15

Negroni Sbagliato
Prosecco, Campari, Nopi Vermouth.....14.5

NON-ALCOHOLIC DRINKS

Rhubarb tonic: Rhubarb syrup, vanilla, tonic water.....6.5

Evergreen: Barberries, lemon peel, green tea syrup, soda water.....6

Cold pressed orange juice4.5

Cold pressed carrot, apple, ginger juice6

CLASSICS

Champagne Cocktail
Hine VSOP, Champagne, Angostura bitter,
sugar cube14

El Diablo
Ocho Blanco tequila, Crème de Cassis, lime
juice, ginger beer.....13

Charlie Chaplin
Elephant Sloe gin, Apricot Merlet,
lime juice.....14

Sours
Scotch / Bourbon / Amaretto / Gin/ Pisco,
shaken with lemon juice, sugar, bitters & aqua-
faba.....14

Paper Plane
Woodford reserve, Aperol,
Montenegro.....14.7

Bees Knees
58 & Co gin, honey, lemon juice.....12.7

Martinez
Del Professore Old Tom gin, Maraschino,
Antica Formula12.6

American Trilogy
Calvados Dupont, Bullet Rye,
orange bitter13.5

BEER

Zen Pale Ale 4.5% 7.2
Unity Lager 4.5% 7.2
Blushing Bride APA 4.2% 7.2
Lucky Saint 0.5% 6.9

APERITIF

Cocchi Americano 9
Belsazar Rose 10
Azaline Saffron Vermouth 13

GIN

Tanqueray 11
Elegant 48 Chase 11.6
Plymouth 12
Tanqueray 10 12
Hendrick's 13
No3 13
Monkey 47 15

VODKA

Black Cow Pure Milk 10
Ramsbury Single Estate 11
Ketel One 11
Konik's Tail 13
X Muse 17.5

RUM

El Dorado 5 yo 10
Plantation XO 14.5
El Dorado 15 yo 15

WHISKY

Glenfarclas 10yo 12
Kinahan's 12
Kilchoman Machir Bay 12.7
Balvenie Double Wood 13
Auchentoshan Three
Wood 13.5
Glenfarclas 15yo 16
Balvenie Caribbean cask 18
Yamazaki Distiller's Reserve 20

BOURBON & RYE

Bulleit 11
Bulleit Rye 12
Bulleit 10yo 13.5
Woodford Reserve 14.5
Woodford Rye 14.6

AGAVE

Ocho Reposado 11
Don Julio Reposado 14