EST. 1915

DANTE
Mayfair

TO SHARE

SIGNATURE CHARCOAL OVEN BAKED BREAD 7
olive oil & sea salt (df)

CAVIAR TART 44
oscietra caviar, champagne pearls (can be gf, df)

FRESHLY SHUCKED CARLINGFORD OYSTERS
half dozen 32 whole dozen 64
lime & ginger granita (gf, df)

TUNA TARTARE 26
calabrian chili & sesame, with gem lettuce (df)

CRUDO SELECTION 32
yellowfin tuna, hamachi, hand-dived scallop with citrus granita (can be gf, df)

SHRIMP COCKTAIL 34
horseradish cocktail sauce, lemon (gf, df)

MARE MISTO 28
calamari, rock shrimp, red mullet, lemon, spicy aioli (can be df)

SEAFOOD SELECTION 95
selection of oysters, tuna tartar, shrimp cocktail, hamachi & scallop crudo
add oscietra caviar 10g 40 30g 120

From the Fire

All items from the fire are available simply grilled with EVO & lemon

GRILLED KING PRAWNS 22 44
chilli butter (gf)

GRILLED LOBSTER half 41 whole 82
garlic & herb butter & frites (gf)

GRILLED HALIBUT (ON THE BONE) 43
salmoriglio sauce, zucchini, herbs (gf, df)

WHOLE GRILLED BRANZINO 49
spicy cucumber & mint salsa, herbs, lemon (gf)

GRILLED PORKCHOP 38
Nduja, butter beans, radicchio, pickled mustard seeds (gf)

NY STRIP 250G 46
cafe de paris (gf)

BEEF FILLET 200G 59
cipollini onion, your choice of sauce (gf)

RIB-EYE (ON THE BONE) 800G 135
your choice of sauce (gf)

SAUCE ACCOMPANIMENT
peppercorn, béarnaise, chimichurri, horseradish cream

STARTERS & SALADS

BUTTERNUT SQUASH SOUP 18
delica pumpkin, sage, crème fraîche (v)

BURRATA DI PUGLIA 21
figs, fig leaf oil, aged balsamic and arugula cress (v, can be gf)

BEETROOT SALAD 21
goat's curd, honey crisp apple, pecan, chicory, ' walnut vinaigrette (gf, v)

ICEBERG WEDGE SALAD 21
avocado, pecorino & Dante dressing (can be df, v)

NEW YORK KALE CAESAR 19
lacinato kale, Parmigiano Reggiano, croutons (can be gf)
add grilled chicken breast 12

PROSCIUTTO 22
20 months San Daniele prosciutto, baked mozzarella (gf)

BATTUTA DI MANZO (STEAK TARTARE) 26
finely diced fillet, capers, bone marrow, endive (gf, can be df)

PASTA

SWEET POTATO AGNOLOTTI 26
served with brown butter, sage, feta (v)

LOBSTER LINGUINE 82
pomodoro served with grilled half lobster

CACIO E PEPE 31
black truffle, Pecorino Romano (can be gf)

PAPPARDELLE AL RAGU 29
Dante's signature bolognese, Parmigiano Reggiano (can be df)

SAFFRON RISOTTO 32
king oyster mushrooms, crispy maitake, pickled shimeji, Parmigiano Reggiano (gf, can be df, v)

MAINS

ROASTED CAULIFLOWER 24
tahini dressing, garlic chips, chilli oil & herbs (gf, df, v)

DOVER SOLE 70
grilled or meuniere (gf, can be gf)

DANTE'S CHICKEN ALLA DIAVOLA
half 36 whole 72
green goddess dressing (gf, can be df)

VEAL MILANESE 38
topped with Parmigiano Reggiano

DANTE'S SMASH BURGER 29
provolone cheese, caramelised onion, house-made brioche bun (can be gf)

SIDES

TRIPLE COOKED HAND CUT CHIPS 11
MASHED POTATOES 9
HARICOT VERT, CONFIT SHALLOTS 10
HERITAGE CARROTS, AGAVE & CITRUS 9
BROCCOLINI 10
BABY LEAF SALAD, GREEN DRESSING 8
GRILLED HISPI CABBAGE, LEMON & ANCHOVY 9

Disclaimer "Dante makes every effort to comply with the dietary requirements of our guests. Please notify us of your specific dietary requirements to ensure we are able to provide accurate information and advice on the ingredients and allergens in our dishes. Allergen based meals are prepared in the same area as allergen free meals, we cannot therefore guarantee absolute separation and cannot take responsibility for any adverse reaction that may occur."
A discretionary 15% service charge will be added to your final account.

